

THE NATIONAL

Technology JUNE 2, 1951

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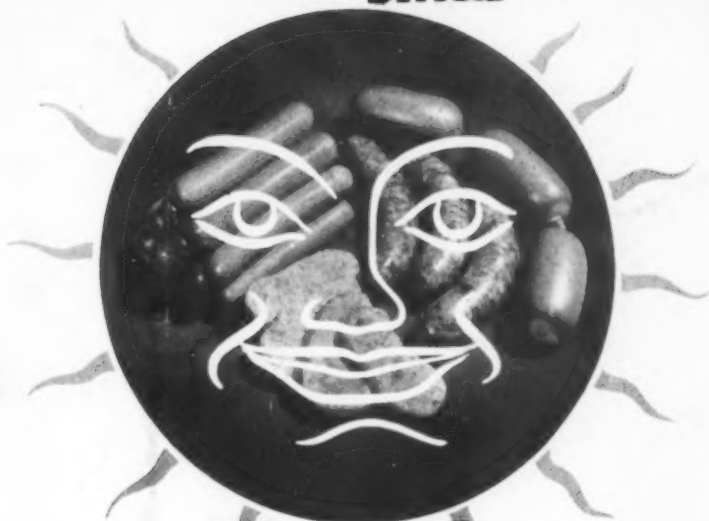
JUN 6 1951

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

STACK

ROYAL SOLUBLE SEASONINGS



for Sunny-Day Flavor

ROYAL SOLUBLE SEASONINGS are truly distinctive—in flavor potency, purity and uniformity! Griffith has conquered the disturbing elements in nature! . . . eliminated the flavor variations in spices! And changed spice blending from an art to a science—with predictable, dependable results for spice users.

The secret to this new, high standard in flavor quality lies in Griffith's revolutionary extraction process*. It removes the disturbing strains in flavor . . . captures and measures the full potency of "true" flavors in spices.

Use ROYAL SOLUBLE SEASONINGS and improve your products with dependable, uniform sunny-day flavor. Write today.

*Patent Applied For.

For all pork curing—sausage, hams, bacon, picnics—use PRAGUE POWDER®, made or for use under U. S. Patent Nos. 2054623, 2054624, 2054625 and 2054626.



The
GRIFFITH
LABORATORIES, Inc.

In Canada—The Griffith Laboratories, Ltd.





OUTSTANDINGLY SAFE AND SANITARY

... meets the most stringent requirements

BUFFALO sausage-making machinery has no equal when it comes to safety and sanitary features. Years of constant development in our own plant and years of operating experience in sausage kitchens everywhere have combined to contribute hundreds of advanced ideas and suggestions. The best of these are found in all Buffalo equipment.

JOHN E. SMITH'S SONS CO.
50 Broadway Buffalo 3, N. Y.

Sales and Service Offices in Principal Cities



COOL CUTTING GRINDERS

Machined feed screw and finely finished rifled cylinder assure clean cutting ... eliminate mashing or backup. Equipped with smooth-working helical gears and massive Timken bearings. Ruggedly constructed. Capacities from 1,000 to 15,000 pounds per hour.

**BEST
BUY**

**Buffalo
QUALITY
SAUSAGE
MACHINERY**



Why Buffalo is the Best Buy Anytime...

Over 80 years experience in design and development. • First with the newest and best operating features. • Made by specialists who concentrate skills in one field. • A complete line of types and sizes to choose from. • Quality construction, maximum safety, thoroughly sanitary. • Used and recommended by sausage makers everywhere.

**MAIL
COUPON**
or write for
Catalogs



JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

I am interested in the following:

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|----------------------------------|---|
| <input type="checkbox"/> Cutter | <input type="checkbox"/> Casing Applier |
| <input type="checkbox"/> Grinder | <input type="checkbox"/> Pork Fat Cuber |
| <input type="checkbox"/> Mixer | <input type="checkbox"/> Head Cheese Cutter |
| <input type="checkbox"/> Stuffer | <input type="checkbox"/> Smoke Master |

☐ Combination of Special
Purpose Equipment

Name _____
Company _____
Address _____
City and State _____



IN CONTRAST to carcass meat these canned meat specialties gained up to 35% last year. Luncheon meat gained 16%; meat stew, 35%; chili, 27%; hams, 30%; corned beef hash, 11%; dried beef, 18% . . .

Retailers have found canned meat specialties less expensive to store, more profitable to sell. And their brand-conscious customers prefer meat products they know by name.

Broaden your line of canned meats and get your share of this profitable business. Get better identification for your products.

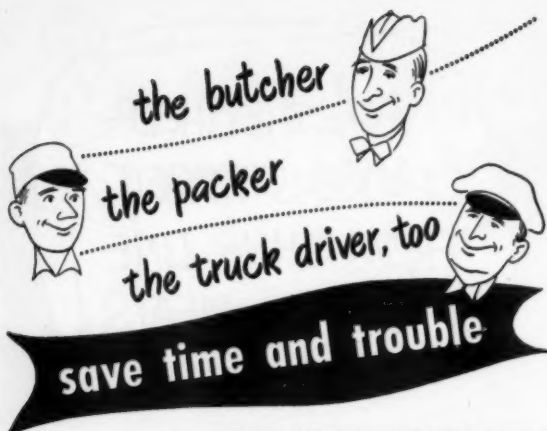
Here's how Canco can help you.

- 1. Make layout recommendations** to gear your plant for more efficient canned meat production.
- 2. Advise on all technicalities** concerning the processing of canned meats.
- 3. Help through** its Home Economics Section and Testing Kitchen on proper flavors, recipes for labels. Offers general advice on consumer needs.
- 4. Develop** eye-catching package designs for lithographed labels.
- 5. Place at your call** Canco service engineers for production emer-

gencies which may arise.

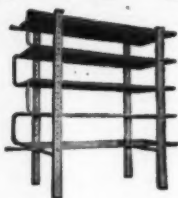
- 6. Assist through** its Research Laboratories in establishing quality control of production, and in solving quality-control problems.



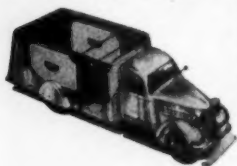


with **KOLD-HOLD**
REFRIGERATION

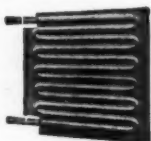
the packer says: I can chill my meat faster and more thoroughly by using Kold-Hold quick-acting refrigeration plates. They have more cooling area and an extremely fast pull-down. Therefore, I can maintain required temperatures with less equipment. As a result, Kold-Hold Refrigeration costs less to install and less to operate.



the truck driver says: When I deliver meat in my Kold-Hold Refrigerated Truck, meat dealers compliment me on its appearance. We certainly have no spoilage loss to cut into our profits. Kold-Hold "Hold-Over" plates keep our truck interiors at a steady low temperature throughout the entire day. When we return at night, we don't have to unload the trucks for they connect right in to our plant cooling system and become part of it. In the morning, our plates are again recharged and we're ready for another long day's haul. And it costs less than 10c a day



the butcher says: My meat has to be attractive and fresh or I will lose my customers. That's why I specify that Kold-Hold Refrigeration Plates are used in the display cases I buy. They insure the dependable protection that maintains the appetite appealing color and full flavor of my meats and wins more business for me. When you figure it out in dollars and cents, I just cannot afford to be without Kold-Hold Refrigeration.



It will pay you to get the facts on the advantages of Kold-Hold Refrigeration. Write for complete Catalog today.

KOLD-HOLD

protects every step of the way

KOLD-HOLD MANUFACTURING CO.

460 E. Hazel St.,

Lansing 4, Michigan

THE NATIONAL Provisioner

VOLUME 124

JUNE 2, 1951

NUMBER 22

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(Mail and Wire)

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DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE

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Appetizing appearance... **IN ARMOUR NATURAL CASINGS!**



**Armour Natural Casings
help keep your sausage**

- Looking good!
- Tasting good!
- Selling well!



Yes, your sausage will have that plump, well-filled look *before* and *after* cooking, because Armour *Natural Casings* cling tightly to the meat. They come in a wide variety of uniform sizes and shapes to fit all your needs.

Casings Division • Chicago 9, Illinois

ARMOUR
AND COMPANY

Only **Globe - Hubbard** **Loaf Ovens have these** **six points of superiority**



1. Fastest heat-up from start
2. Fibre tile heat storing burner baffles "even out" temperature
3. Completely automatic secondary burner air control
4. Removable drip pan and crumb tray—in 2 sections—under entire oven—of galvanized steel
5. Positive tray stabilization regardless of direction of rotation—a nickel on end will ride around without toppling over
6. Automatic venting in baking door prevents heat from blasting operator's face

Scientific design, plus 8 inches of rock wool insulation, insures an even heat throughout the baking space and increases efficiency in gas consumption.

Use Globe-Hubbard ovens—for perfect baking—for uniform yield—for greater profits.

36 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT.

The **GLOBE** *Company*

4000 SO. PRINCETON AVE
CHICAGO 9, ILLINOIS



All Packers Must Observe Ceilings Monday

Late this week OPS issued Amendment 1 to CPR 23 which makes the cattle ceiling effective June 4 instead of for the accounting period starting on or after May 20. The purpose of the amendment is to remove the disadvantages for slaughterers whose accounting period started near May 20 as against those whose period starts later. If the regular accounting period starts June 4 or 14 days or less thereafter, that fractional period will be added to the slaughterer's next period and treated as one period. If the fractional period starting June 4 is 15 days or more, it will be treated as a full accounting period. Thereafter regular periods will be used.

OPS also cleared up the confusion caused by an error in a farm price order issued Monday which made trading on various commodity exchanges subject to the General Ceiling Price Regulation, whereas it had been exempt from controls before. Continued exemption was assured in Amendment 14 to GCPR.

AMI Warns Black Market Is Developing

Reporting on a price survey in heavily populated cities, the American Meat Institute said Wednesday that retail pork prices average about 20c a pound less than retail beef prices and that there is a fairly good general selection of meat, especially pork, almost everywhere. Under-supplies of beef are developing in some consuming centers. While the price of all foods combined has increased more than 14 per cent over prices of a year ago, the Institute commented, the average price of pork now is but 6 per cent above last year.

The Institute's release which was widely carried in newspapers and on the radio, contained this warning: "It is true at the moment that considerable numbers of beef animals are coming to market. But, unless an incentive is provided to encourage grain feeding, cattle will be coming to market at increasingly lighter weights, and the outlook for future beef production is not bright. As the current stocks in the country are sold, available beef supplies will become progressively smaller. When serious black markets develop, as they will shortly, the meat packing industry, complying with regulations, will find it extremely difficult to continue beef operations on anything like a normal scale. That also will mean fewer jobs and decreased job security in the industry."

Wage Board Approves Most Packer Petitions

Most of the petitions for pay increases involving packinghouse workers have been approved by the Wage Stabilization Board. Following approval of the 9c increase for employees of the four major companies, it was necessary for the board to act on each petition separately. Cases which have not been approved probably fall in one of two groups: either the company has failed to show that a clear-cut relationship in wage changes has existed over the past five years between it and the four firms involved in the original WSB decision, or insufficient information has been supplied to show a tandem relationship.

The Board this week set up a tripartite committee of its members to study problems of enforcement.

May Rule Out Future Beef Rollbacks

There are indications in Washington that the announced rollbacks in beef and cattle prices to be made on August 1 and October 1 will not take place. Congressmen have been receiving insistent demands from cattle producers that all price controls be taken off beef. Elimination of the final two of three price rollbacks presently seems to some legislators a safe middle course. Some informed observers even feel that Price Stabilizer DiSalle did not want the last two rollbacks but announced them as a political move to divert attention from the 10 per cent rollback effective May 20, which he felt a vital one because packers and retail butchers were caught in a squeeze which could be relieved only by cutting cattle prices or boosting retail prices.

Sausage Is King In Upper Michigan



CONSUMPTION of sausage in the United States averages about 17½ lbs. per capita. Up in Hancock, Mich., a section of Michigan's Upper Peninsula, where the population is predominantly Finnish, annual per capita sausage consumption is about 35 lbs. Doing its best to keep this figure high and going higher is Vollwerth & Co., Hancock sausage kitchen that produces two-thirds of all sausage consumed locally. Specialty of the Vollwerth plant is a ring bologna which can almost be spoken of as the national dish of Finland.

The late Richard Vollwerth founded the company in 1917. He came to America as an immigrant from Germany before World War I. Started as a one-man operation, the Vollwerth plant now has 37 persons on its payroll. In 1921 the firm produced 350,000 lbs. of sausage. By 1951 this had reached an estimated 1,500,000 lbs. Vollwerth processes 45 varieties of fresh and domestic sausage as well as meat loaves.

Present management has not been merely content to operate the going business built by the founder, but has followed a vigorous merchandising campaign and made physical changes to the plant from time to time. In 1949 the interior was completely rebuilt and new machines installed at all principal stations.

A large garage that houses the company's rolling stock was completed in 1950. This modern brick building faces the plant on the opposite side of the street.

As a final step in the detailed remodeling program, an impressive brick and glass-block front was added to the factory and office building. Included in this plan is a low stone wall and an interesting step detail leading to the large plate glass door. A roofed enclosure extends out over the loading dock so that winter weather, which is

PHOTOS ON THIS PAGE show plant exterior at top; the sales and shipping cooler with its fully-tiled walls and ceiling, center, and stainless steel tanks and aluminum kettles, below. Pictured above are plant officials: Joseph A. Fisher, president; Bob Vollwerth, secretary-treasurer, and George Vollwerth, vice president. Seated at desk is Mrs. Richard V. Vollwerth.

Vollwerth & Company corrals market with popular ring bologna



LEFT: Order takers at shipping desk. Intercommunication system facilities order assembly. Above, view of production room. Doors at center lead to the loading dock and doors at right lead into cooler.

severe in this "Copper Country" area, does not interfere with truck loading operations.

A non-slaughterer, Vollwerth obtains its meat supply principally from St. Paul, Minn. Both artificial and natural casings are used in sausage production. All product is packed in both consumer and wholesale packages.

Sausage preparation is carried out on one floor and equipment is laid out for ease of material handling and transfer of product from one operation to another. The entire floor area measures 110x120 ft. The most recent piece of equipment to be added was a 96-loaf oven. Two stainless steel tanks were built to order from the company's design—one to hold hot water and the other to serve as a cooling tank. These tanks make an integrated unit with two aluminum steam-jacketed kettles all placed along one wall.

Insulated smokehouse doors were

added recently. The refrigeration system was renewed with a brine-circulating type. Sanitary facilities are at their best in this plant which has fully-tiled walls and ceilings. Bacteria lamps are positioned throughout the coolers.

It is an accepted axiom today that companies whose products are not well merchandised seldom stay on top. Vollwerth & Co. products are merchandised in various ways with radio being the predominant medium. The firm sponsors a half-hour radio program weekly that features the music of a well-known name band. This show is broadcast simultaneously from two stations—one in Hancock and the other in Iron Mountain, a town about 75 miles distant. Vollwerth maintains a warehouse and distribution fleet in Iron Mountain.

The company takes advertising space regularly in several local papers. Made up in large display type, the ads are written with an eye to the place and the season. In November, which is deer hunting season in this far north country, special messages will be injected into the ads to attract the hunters:

"Deer Hunters! Include a variety of Vollwerth's sausage with your hunting camp order."

The newspaper ad copy emphasizes freshness—"Made Fresh Daily, Fresh at Your Food Market"—purity and the nutritional value of sausage. The copy hammers home the point that sausage is an excellent source of complete meat protein, vitamin B₁ and B₂, a good source of niacin and an excellent source of food iron.

A small, 4-page pamphlet on yellow paper printed with brown ink tells the public that good sausage is good health. Included are recipes for serving Vollwerth's old fashioned ring bologna. One of these recipes, called "Planked Sausage en Brochure," would certainly be tempting to most housewives. It reads as follows: "Cut sausage ½-in. thick and arrange on a plank. Place a border of mashed potatoes around the sausage using a pastry bag if possible. Cover the top with grated cheese and cook in a slow oven until thoroughly heated. Place

(Continued on page 21)

PART OF THE COMPANY'S rolling stock, drivers and salesmen are lined up in front of new garage. At right, Bob Vollwerth adjusts controls of the Jourdan cooker.



AFL Unions Stage Huge, Free Enterprise Production Exposition in Chicago



HOW FREE America produces under the free enterprise system was the theme of the gigantic AFL Union Industries show which just completed a nine-day run at Soldier Field, Chicago. Eighty-five unions and their employers participated in the \$16,000,000 show. In a mile-long exhibit of more than 500 booths, hundreds of union craftsmen demonstrated their skills, with about 3,000 men and women in all required to operate the various exhibits.

The meat industry was represented by an impressive exhibit (see photo at bottom of page) of the Amalgamated Meat Cutters and Butcher Workmen. The development of the union and of the meat industry itself from 1897 when the union was founded until today was highlighted by comparing a drawing of the first union headquarters — a one-room office—with a model of the spacious new International building in Chicago which will be completed this month. In the picture at lower left Robert Nielubowski, international representative of the union, describes some of the features of the modern building to Helen McGuire, associate editor of *THE PROVISIONER*.

The AMCBW exhibit pictured the international officers, Earl W. Jimerson, president, and Patrick E. Gorman, secretary-treasurer, and depicted some of the services of the union to its more than 200,000 members. A drawing every hour at which several Oscar Mayer calhams were given attracted large crowds. Included in the exhibit was the grand prize, a prime steer, pictured here with Thomas Norris of Local 517. A steer of the type slaughtered in 1897 was shown in the next pen to emphasize another change in the meat industry. A further contrast was indicated in a replica of a meat market of the 1897 period. A sheep shearing demonstration was given several times a day by members of an affiliated local union. Packers whose workers are represented by the AFL, including Oscar Mayer & Co. and Marhofer Packing Co., exhibited their products in nearby booths. Local 546 gave frequent demonstrations of meat cutting, under the direction of John Blatnick.



OPS Amendment 5 to DR 1 Revises Quota Periods for Class 1 Slaughterers

In Amendment 5 to Distribution Regulation 1 issued May 25, OPS explained that the multiplier system of determining quotas for Class 1 slaughterers could not be put into effect during the week beginning May 27 as previously specified. It also amends the regulation so that Class 1 slaughterers may use as their quota period their regular accounting period beginning on or after April 29, 1951. Some Class 1 slaughterers will have interim quota periods running from April 29 until the date of their first regular accounting period beginning after April 29.

If a slaughterer's quota period does not begin on April 29, OPS has outlined the following method for determining the quota for the interim period: 1) Determine the quota for each species of livestock for the quota period in which the date April 29, 1951 occurs by multiplying the quota base for that quota period for each species of livestock by the applicable percentage set out in Table 1 of Supplement 1 to the regulation; 2) divide the quota for each species obtained by the number of days in the quota period in which the date April 29 occurs, and 3) multiply the result for each species by the number of days between April 28 and the date of the first quota period beginning on or after April 29.

The amendment also provides for additional penalties in the form of quota reduction where the slaughterer exceeds his maximum permissible cost as determined under CPR 23.

The amendment also provides that persons not permitted to slaughter livestock may acquire "club" livestock from members of 4-H Clubs, Future Farmers of America, or other recognized youth organizations and have such livestock slaughtered, providing such sales are approved by the OPS district office and the stock is slaughtered by a registered Class 1 or Class 2 slaughterer. Application for permission must be made to OPS prior to the fair or show.

OPS Extends Cost of Materials Cut-off Date

OPS, in Amendment 4 to CPR 22, has extended the cut-off date for calculating the increased cost of materials by food packers using metal containers from December 31, 1950 to March 15, 1951. This makes the effective date correspond with the date established for users of glass containers.

Florida Inspection Bill

A bill that would have revamped the entire setup of livestock inspection in Florida, as well as a committee substitute for it, were killed in house committee. The substitute bill would have transferred the inspection service from the state livestock sanitary board to the commissioner of agriculture.

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PROGRESSIVE REFINEMENTS

* Low Bowl (35" from floor to bucket rest)
... easy loading.

* Heavy Knife Shaft with extra heavy Tim-
ken roller bearings... totally enclosed
and sealed.

* Turning Plow delivers meat toward cen-
ter of bowl.

* Flexible Bowl Scraper removes viscous
material from bowl and turns meat over
once for each bowl revolution.

* Giant Bowl Bearing requires no steady
rests, imposes no "drag"... hence low
power demand.

* Adjustable Bowl Bearing ring assures per-
fect alignment and seal between bowl
and apron.

* Adjustable motor base assures accurate
V belt tension.

* Bowl Drive through roller chain and en-
closed worm gear.

* Unique lubricant recovery feature.

* Extra apron clearance allows unob-
structed entrance of meat to knives.

* "Over the side" unloading keeps meat
always in full view and prevents possible
contamination from contact with under
side of bowl.

* Automatic Revolving Disk unloader un-
loads the largest bowl in 1/2 minute.

* Unloader Disk Scraper guides meat into
discharge chute and keeps unloader disk
clean.

* Unloading chute, heavily tinned.

* Unloader reducer gears run in oil and
are totally enclosed.

SATISFACTION

SOLID SATISFACTION

The correct operating principle, which has characterized BOSS Silent Cutters* from their first appearance at the turn of the century, and progressive refinement of detail, as indicated by the partial list of features which is a part of this advertisement, "add-up" to solid satisfaction for BOSS users and steadfast good will for us.

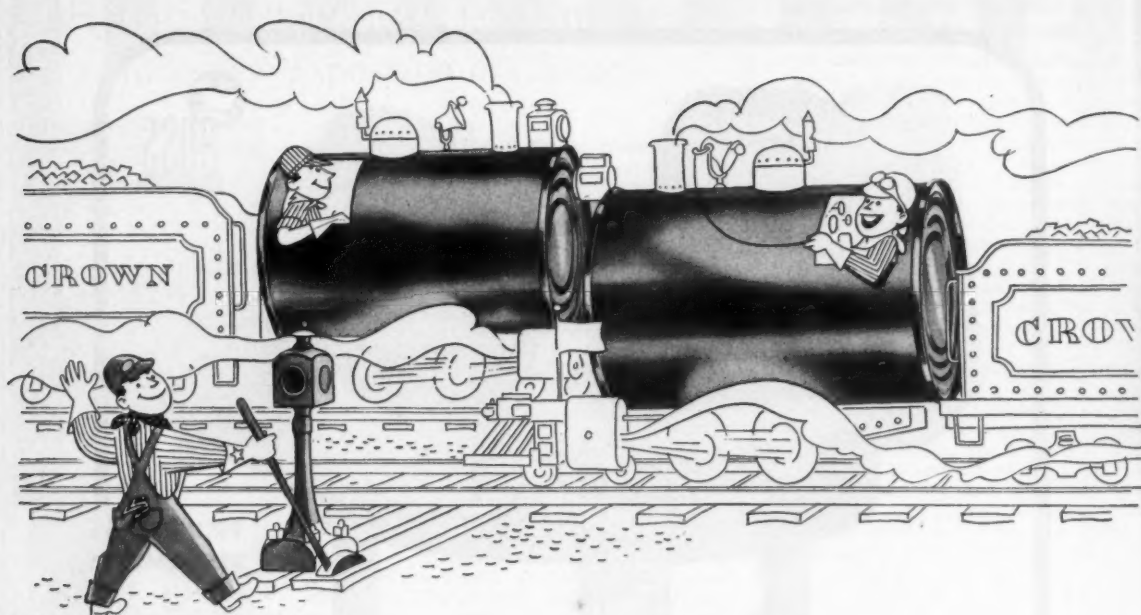
Ask any present user what he thinks of his BOSS Silent Cutter! Then ask a BOSS representative to point out the money saving, product improving, production increasing facts of BOSS construction and operation. Or write for our new Sausage Machinery Catalog No. 627-D, which includes details of other BOSS Sausage Equipment also.

*Patents Pending

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

SOLID SATISFACTION



We're Never "Asleep At The Switch"

Whether you're running a railroad or a canning plant, mistakes are costly. Here's how our wide-awake Sales- and Service-Men can help you keep rolling full speed ahead on *the right track*:

... by supplying expert Engineering Layout and Efficiency Service to help improve your plant and at operating costs.

... by supplying Laboratory Control Service to help improve the quality of your product.

... by supplying New Product Development Serv-

ice to diversify your present line.

... by supplying helpful counsel in matters of label design or re-design, marketing and merchandising.

... by following through on orders to see that you get the cans you want when you want them, so that your plant will operate on a smooth timetable of production.

Questions gladly answered! Ask to have a Crown Sales Representative call.

One of America's Largest Can Manufacturers

CROWN CAN
DIVISION OF CROWN CORK & SEAL COMPANY

Plants at Philadelphia, Chicago, Orlando • Branch Offices: New York, Baltimore, Pittsburgh, St. Louis

AMI *tells meat drama to public with superb new color film*



APPLYING a well-known fact that it is easier to put across a message when it is associated with people, the American Meat Institute has produced a motion picture de-



signed to help the public understand and appreciate the meat packing industry. It is closely tied in with the Institute's public relations program built around the "Meat Team."

The 28-minute sound-color film visualizes the entire story of meat—from the cattle range to beef on the table as shown in photos from the film on this page. Camera crews traveled 23,000 miles into 23 states to depict the people of the livestock and

meat industry working to convert the grass and grain-fed animals into sustenance for human well-being and even life itself. With the use of modern cartoon techniques the film also portrays the vital role of the body building proteins, B-vitamins and other food essentials which meat supplies.

Title of the film, "This is Life," and the copy on the front of a program which will be given to those who see the film, were taken directly from one of



the Institute's first and most successful ads. Many in the industry will remember the picture of an almost life-size blue and white china platter holding a mouth-watering roast beef. The copy commented, "This is not just something to eat. This is fuel for love, joy, work, action — living. It helps you hit the ball harder, run the race faster, do the thing better . . . This is not just a piece of meat . . . This is Life. . ."

Some of the production facts about the film are interesting. The musical background is entirely choral, one of the first times that an all-voice musical background has been used for this purpose.

Shooting took more than six months and all seasons of the year are repre-

sented. Eight different camera crews were required—each with specific assignments in different parts of the country. In reaching preselected picture locations, all forms of transportation were used. Some of the more remote locations could be reached only by chartered plane and on horseback. Altogether, more than four miles of film were shot by the camera crews.

The film is being distributed by Modern Talking Picture Service, 45 Rockefeller Plaza, New York 20, to schools, service clubs, women's groups, 4-H clubs and other producer groups. There is no charge, except the return postage. Modern Talking Pictures is promoting it to a large mailing list by an attractive, illustrated folder, which

also is available to packers desiring a supply for distribution. Already the film has been booked for several hundred showings in every part of the country.

Meat packers interested in showing the picture to their organizations or for other purposes in their community may obtain a print from the Institute. Prints are also available at cost (\$150) to meat packers who wish them for continuous use in their own public and producer relations programs.

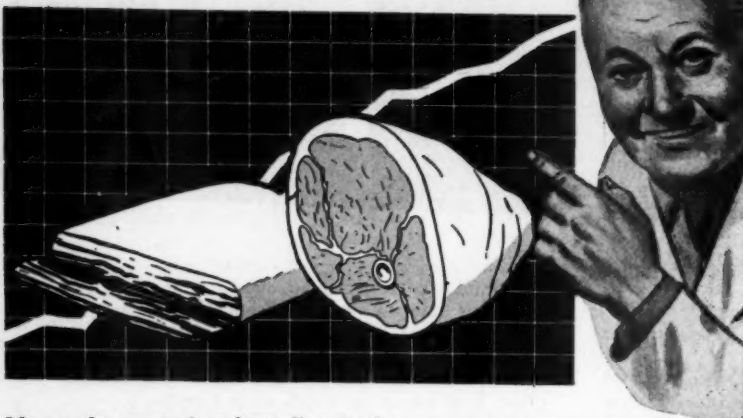
This motion picture provides the industry with a new and unsurpassed medium to use in carrying on its important public relations activities. It was developed as part of the Institute's Meat Educational Program. The advertising policy committee, headed by R. A. Rath, as well as Institute staff members, worked closely with Raphael G. Wolff, Hollywood film studio, during production. In addition, the advertising planning committee and the committee on public relations, under the chairmanship of H. H. Corey and G. M. Foster, respectively, were active in the basic planning of the film.

Premiere showing was at the recent meeting of the Institute's board of directors in Baltimore.

Packers Report

AMAZING INCREASES in HAM and BACON SALES

...with the simple addition of ZEST, the sensational meat "flavor-improver!"



More and more packers have discovered this new way to make meats *taste better . . . sell better*. Wonder-working ZEST Monosodium Glutamate intensifies every bit of the natural flavor goodness already present in your hams and bacon. ZEST adds no flavor, no aroma, no color of its own . . . it simply improves and enhances the delicious flavor of meats. **EASY TO USE!** Simply add instantly soluble crystals of ZEST to your regular curing pickle. As easy to use as salt, ZEST doesn't require any change in your curing methods. In addition, ZEST is unusually economical . . . very little is needed to "perk up" the flavor of large quantities of meat.

Improve the delicious flavor of your ham and bacon . . . then watch your sales go higher than ever before! You'll agree—ZEST is the meat packers greatest salesman!

Cure tastier hams and bacon with ZEST—and let your customers know it!

Use ZEST to improve flavor . . . then tell your customers about the magnified flavor goodness. Merchandise the advantages of ZEST to every account. Your sales are bound to go up!

WRITE NOW for the full story of better-tasting hams, bacon, sausage and meat products—with ZEST.



STALEY'S MONOSODIUM GLUTAMATE

A. E. Staley Mfg. Co., Decatur, Illinois

Tax Reductions for Waste Disposal Urged by NAM

As a means of stimulating water pollution abatement efforts, a problem of major concern to meat packers, the National Association of Manufacturers suggests that industry be permitted to offset investments in waste-disposal facilities through tax reductions for depreciation of such equipment over a considerably shorter period of time than now allowed. NAM proposes changes in tax regulations to permit sufficient deductions in computing federal income levies to offset the cost of such non-revenue-producing facilities within a five-year period, rather than over the useful life of the facilities.

In a report this week the Federal Security Agency said that from \$9,000,000,000 to \$12,000,000,000 would have to be spent publicly and privately over the next ten years to clear up pollution in the nation's waterways. At least 10,000 new waste treatment plants will be needed, it said. There are already 6,700 municipal and 2,600 industrial plants in operation.

Food Council Formed

Eight associations in the food industry have formed the National Food Industry Council to discuss mutual problems. The groups represented are Grocery Manufacturers of America, National-American Wholesale Grocers' Association, National Association of Food Chains, National Association of Retail Grocers, National Retailer-Owned Grocers, National Voluntary Groups Institute, Super Market Institute and U. S. Wholesale Grocers' Association.



SYLVANIA CASINGS

*Give sales
a lift!*

Special attention to
individual designs
printed in color.



SYLVANIA DIVISION AMERICAN VISCOSE CORPORATION

Manufacturers of cellophane and other cellulose products since 1929

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for consistently fine flavor!

FEARN'S WIENER SEASONING

... a balanced blend of pure, natural spice extractives

Looking for a *sure* way of producing wieners and frankfurters with extra fine flavor *every time*? Then you'll want to try this superb new wiener seasoning by Fearn. It's a precision blend of pure natural *spice extractives* in a suitable carrier to give consistently excellent results. Because it is a blend of the total extractions of spices, all the flavoring is available to season the meat... there's no waste, no chance for strength variation. It lets you turn out the same fine product every time... with *absolutely uniform* taste appeal and sales appeal to constantly keep building an ever-greater reputation for your wieners. And you'll find Fearn's Wiener Seasoning exceedingly simple to work with... and most economical to use! Why not try a test run immediately?

fearn *flavors you can trust*

FEARN LABORATORIES, INC., 9353 BELMONT AVENUE, FRANKLIN PARK, ILLINOIS



Every Shipment to You is Quality Control Certified

You can always depend on Fearn's Wiener Seasoning! Before your order is shipped to you it must meet with every one of Fearn's many strict quality requirements. Then a coded Fearn Quality Control Certificate is placed on its container as a sure guarantee of quality. Look for it on every shipment... it tells you that here, as always, are "flavors you can trust."



THE MEAT TRAIL

PERSONALITIES

and Events

OF THE WEEK

►Corkran, Hill & Co., Baltimore, Md., has started renovating and remodeling several departments including the superintendent's office, the timekeeper's office and part of the first aid department. It is expected the work will be finished by September.

►The Pacific Packing Co., Portland, is now using its new killing floor and operating under federal inspection. The cradles on the beef beds are among the first employed on the west coast and are proving to be of interest to meat plant designers and operators. The firm's new rendering unit is one of the most modern and efficient in the Pacific northwest.

►E. C. Tompkins, manager of the Neuhoff Packing Co., Nashville, Tenn., has announced the firm will build two buildings. One will be a five-story meat cooler with overall dimensions of 54 by 165 ft. It will be equipped with new conveyors designed to expedite shipping operations. The other building will be divided into two parts, one of which will house men's lockers and dressing rooms while the other will contain truck repair facilities. Construction of both buildings has already started, and it is expected they will be completed within a year.

►J. W. Coffman, vice president of Kingan & Co., Indianapolis, and head of its plant operations division, has announced the appointment of Howard A. York as director of sanitation. His duties will include upkeep and care of yards and grounds as well as guardianship of the standards of plant and office "housekeeping."

►A completely modern bacon department with a capacity of 150,000 lbs. per week was opened recently at the St. Joseph plant of Armour and Company.

►The Melfort Co., Oakland, Calif., has started construction of a meat processing plant on 77th ave. and the Western Pacific tracks in that city. The project is expected to cost about \$200,000. The plant will operate under government inspection.

►Meat processing operations which have been conducted at the Brooklyn branch of John Morrell & Co. since 1933 will cease on June 23 and the building at N. 10th and Kent ave. will be put up for sale, according to an announcement from the company's headquarters in Ottumwa, Ia. The accounts

of the Brooklyn branch will be transferred to a route car operation. James S. Austin, Morrell sales manager, announced that Jack W. Hyatt, present manager of the Brooklyn branch, will be transferred to Boston, Mass. as manager of that branch. J. E. Moakley, manager of the Newark office for the past six years, will be in charge of the route car operations and will headquarter in the Brooklyn offices. Clarence E. Brown will succeed Moakley as manager of the Newark sales office.

►H. L. Handy Co. has plans underway for construction of a tank house at its Chicopee, Mass. plant. The building will be a one-story concrete structure with two rooms which will be equipped with grease tank with skimming apparatus. Cost is estimated at \$20,000.

►Fifty employees of the H. H. Meyer Packing Co., Cincinnati, with 25 or more years of service were honored at a charter meeting of the Partridge Quarter Century Club recently. Each member was given a watch by H. Harold Meyer, president.

►C. A. Scott was recently appointed manager of the St. Louis route car sales office of John Morrell & Co., Ottumwa, Ia. He succeeded F. E. Collier, who had resigned. Scott was formerly a district manager for the savory foods division, headquartering in St. Louis.

►H. M. Everhart, hog buyer for Armour and Company, Columbus, Ohio,

was initiated into the Ohio State chapter of Gamma Sigma Delta, honor society of agriculture recently. Everhart is an alumnus of the meat laboratory of Ohio State University.

►The Davidson Commission Co. will move its offices on June 5 to Suite 4150, Board of Trade Building, 141 W. Jackson Blvd., Chicago. Telephone is WAbash 2-2604.

►Cletus P. Elsen, who is in charge of production control for the E. Kahn's Sons Co., Cincinnati, has been elected a vice president of the Cincinnati chapter, National Association of Cost Accountants.

►J. E. Rowland, packinghouse engineer of Berkeley, Calif., is developing a new type roof structure for a west coast packer's new plant. He contemplates the use of a glass substitute (alsynite) for full overhead lighting of all operating departments. Wall windows will not be used except in the office units.

►Gordon Jones has been appointed special assistant to Alexander J. Frost, master mechanic at Kingan & Co., Indianapolis. Jones was previously associated with Continental Can Co. for 23 years.

►O. B. Smith, sales manager of the Wm. Schluderberg-T. J. Kurdle Co., Baltimore, Md., has been awarded an engraved bull Oscar and named winner of the Bull Throwing Championship of 1950. The award was presented by Sam Mirman of Washington, D. C.



THE SAN ANTONIO REGIONAL MEETING of the American Meat Institute attracted 25 members of the packing and livestock industry: William Roegelsin, chairman; W. Roegelsin, jr., G. L. Childress and Lawrence Roegelsin, Roegelsin Provision Co.; R. J. Haby and J. A. Lambert, Gebhardt Chili Powder Co.; C. D. Berry, Berry Packing Co.; H. R. Henry, Wilson & Co.; Ed. Auge and J. T. Keene, Ed. Auge Packing Co.; J. T. McDonald, Apache Packing Co.; Arthur Sitterle and O. G. Schwegmann, Armour and Company; W. H. Jaroszewski, Mission Provision Co.; D. A. Burt, V. A. Gilpin and S. A. Lillard, Swift & Company; R. I. Oppenheim, Alamo Dressed Beef Co.; E. K. Melton, jr., Melton Provision Co.; R. D. Shaw, John Morrell & Co.; Rudolph Brosher, E. C. Hill, and C. E. Stites, Rath Packing Co.; C. A. Morley, Geo. A. Hormel, and H. R. Davison and Merrill Maughan, American Meat Institute.

John Martin of Smithfield, Va. is the retiring champion of 1949.

►The seventh annual meeting of the National Hide Association will be held at the Muehleback hotel, Kansas City, June 11 and 12. An interesting program of business and social activities has been arranged.

►The Workman Packing Co., formerly of San Francisco, Calif., has moved to its new plant in San Leandro. Its former building will be razed for a new highway and Bay bridge approach. The firm processes and cans meat food products.

►A slaughterhouse at 17-21 Newell st., Buffalo, N. Y., has been sold to Maurice and Sidney L. Owsowitz by Caroline C. McNamara.

►Michael V. Karas' application to rezone a section on the northwest side of Buffalo, N. Y., to permit him to build a sausage kitchen there has been denied.

►Veteran livestock shippers who have shipped cattle and hogs to Omaha a total of 2,145 years, were honored recently at a banquet sponsored for the fourth year by the Omaha Chamber of Commerce in cooperation with Omaha livestock market interests. Among the 23 shippers, all more than 69 years of age, oldest was Michael Shonsey, 88, of Clarks, Nebr. He had shipped cattle to Omaha since 1884, the year the market was opened.

►Oliver E. Lyksett, 71, retired salesman for Swift & Company, died recently at Hudson, Wis., where he had lived for more than 50 years.

►Junior and senior high school boys in vocational agriculture classes of Knightstown, Ind. schools visited the Indianapolis stockyards and Kingan & Co.'s plant recently.

►C. G. Reeve, manager of the Yorkshire Creamery Co., Ottumwa, Ia., a wholly-owned subsidiary of John Morrell & Co., retired on May 31 after 44 years with the company.

►The new \$100,000 Bernard S. Pincus Memorial Building for occupational therapy at the Philadelphia Psychiatric Hospital will be dedicated on June 3. The building, in honor of the founder of Bernard S. Pincus Co., Philadelphia, is a gift of the Bernard S. Pincus Foundation headed by Abe Cooper, who is also a vice president of the hospital.

►John F. Hausmann, retired pork packer in Philadelphia, died recently. He was 78. He had spent his life in the pork packing and slaughtering business with his brothers and father in the firm known as George Hausmann and Sons.

►The Keeton Packing Co., Lubbock, Tex., closed recently for the duration of the government's controls on meat. Claude Keeton, manager, said it was the first time the plant has been closed in 14 years of continuous operation.

►Gus Kleinschmidt, head beef salesman for Armour and Company at Philadelphia for a number of years, retired recently. He had spent 37 years with the company.

►H. H. Bradley, jr., is in charge of products manufacturing for the dis-



H. E. MADDEN OF THE EAST TENNESSEE Packing Co., Knoxville, was chairman of the American Meat Institute regional meeting held in that city. Others from that company who attended were D. M. Traver, W. E. Story, A. C. Bruner, Herbert Slatery, jr., and G. R. Garner. Other packer and industry representatives who attended were: R. M. Bales, R. M. Bales Packing Co.; S. E. Carey, S. E. Carey Co.; Martin Hurry, Knoxville Abattoir Co.; Joe Lay and R. T. Lay, Lay Packing Co.; M. H. Templeton, Kingan & Co.; George Hunter, Purity Packing Co.; Leslie Julian, Morristown Packing Co.; H. T. Elliott, P. H. Newberry and H. M. Himes, Armour and Company; W. R. Jones, Swift & Company; E. H. Schimpf, J. H. Allison & Co.; H. H. Evans, Rath Packing Co.; C. A. Wardrup and W. A. Cochran, Wardrup Provision Co.; J. D. Morton, Morton Bros. Packing Co.; D. L. Luigo, Nu-Way Meat Service; G. W. Schneider and C. W. Connor, J. F. Schneider & Son, and G. M. Lewis, AMI.

tributorship of Jones Sausage Co., Garner, N. C. At present he has a fleet of five new trucks.

►Warren L. Odham, sales representative of Oscar Mayer & Co. at Miami, Fla., has been appointed business analyst, meat branch of the South Florida district, Office of Price Stabilization. Before joining Oscar Mayer Odham conducted a wholesale meat business.

►A financial subsidy has been announced by the provincial government of New Brunswick, Canada, for an abattoir owned and operated by the municipality of St. John, N. B. A payment of 50c per head for animals handled up to 25,000, with a cut at the rate of 5c per head for each 1,000 head after 25,000, will be made. The abattoir has consistently shown a deficit since its beginning, sometimes as high as \$1,200 per month.

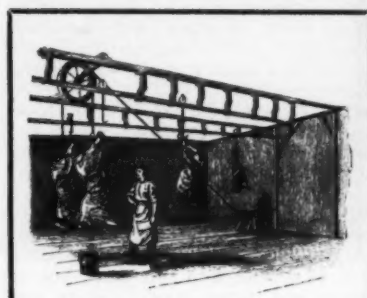
►John W. Coverdale, director of the agricultural bureau, Rath Packing Co., Waterloo, Ia., served as Superintendent of Facilities of the National Stallion Show, held recently in Waterloo.

►Harlon Wright Wholesale Meat Co., Fort Worth, Tex., has been granted a charter for 50 years. Incorporators are Harlon Wright, sr., B. C. Taylor and Harlon Wright, jr.

►The Bushnell (Ill.) Stockyards were hosts recently to farm advisers, vocational agriculture teachers and youth assistants in the area. Following dinner plans were discussed for the annual hog show and sale held at the stockyards.

►Members of the Indianapolis Real Estate Board celebrated Farm Day by touring the plant of Kingan & Co. The tour was preceded by luncheon at the Kingan cafeteria.

►Buffalo Retail Butchers Rendering Corporation has been incorporated in Buffalo, N. Y., by Alvin G. Baumgart, Keith G. Farmer and Natalie A. Clum.



● Do YOU have any old photographs, drawings or illustrations showing meat industry operations and scenes of 50, 60 and 70 years ago?

● If so, THE NATIONAL PROVIDER editors would like to see them with a view to their possible use in the big sixtieth anniversary edition of the magazine which will be published late this year.

● Since we want to give your treasured mementoes the care they deserve, and return them safely to their owners, please:

1. Attach a label to each item giving your full name and address.

2. Wrap carefully, using corrugated board, and mark envelope, "Photographs—Don't Bend." (Don't send pictures in their frames.)

3. Tell us what each picture shows, when it was taken and identify any people in the picture.

4. Send by first class mail to Miss Dorothy Schlegel, 15 W. Huron st., Chicago 10, Illinois.

NOW IT'S THE METRO* FOR MEAT— *reliably refrigerated, efficiently delivered*



Whether you haul fresh meat or frozen, you get the reliable traveling temperature you need in the new refrigerated Metro.

From bumper to bumper this refrigerated delivery unit is a completely factory-engineered and assembled package. It's ready to go when you get it. It's ready to live up to its reputation as the outstanding multi-stop meat delivery truck... and at the same time give you reliable refrigeration.

The new refrigerated Metro units automatically maintain 10° to 50° temperatures even in hot weather. Spoilage en route disappears. Reliable IH refrigeration assures your customers of better service, lets you plan longer routes without reloading.

Look what you get!

1. **New Metro Bodies!** Larger capacity means bigger payloads for longer routes, more room to move around in. Compact 12-foot Metro body simplifies parking.
2. **Choice of 2 capacities—2 refrigeration units!** Metro body capacities of either 256.4 or 272.5 cubic

feet for you to choose from. The refrigeration unit is available either with gasoline engine drive or combination gasoline-electric drive.

3. New Heavy-Duty Engineered International Chassis! From its Silver Diamond, valve-in-head engine to its foam rubber, bucket-type seat you'll find the International Truck chassis offers extra-value features that pay off in lower maintenance, longer truck life. Its common-sense specialization features offer added comforts and conveniences that reduce driver fatigue, increase safety, give you greater all-round operating efficiency.

For the full feature-by-feature story about the new refrigerated Metros, call or see your nearest International Truck Dealer or Branch this week.

*Metro. Registered trade mark of The Metropolitan Body Company, Inc., subsidiary of the International Harvester Company.

International Harvester Builds McCormick Farm Equipment and Farmall Tractors... Motor Trucks... Industrial Power... Refrigerators and Freezers

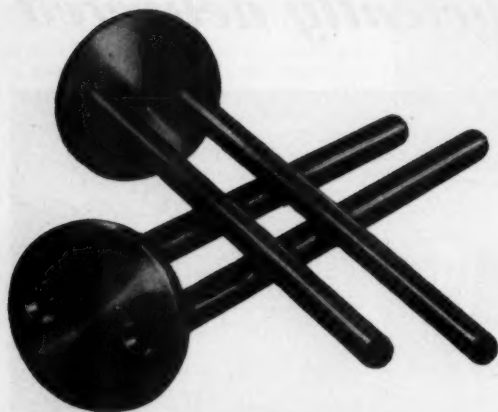


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INTERNATIONAL TRUCKS

Every model heavy-duty engineered for longer life

Important Savings in Sausage Costs



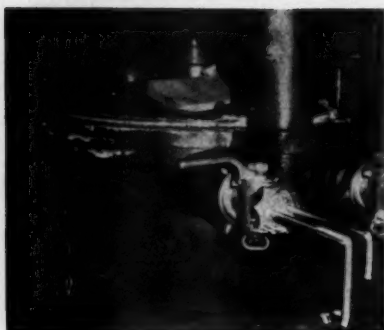
"PRES-TEEGE"

TRADE MARK REG.

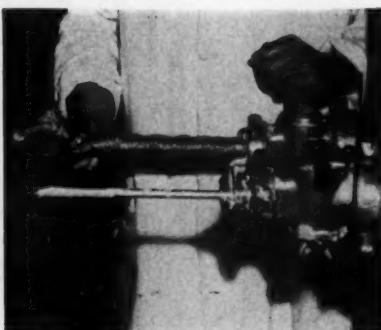
Dual

STUFFING TUBE

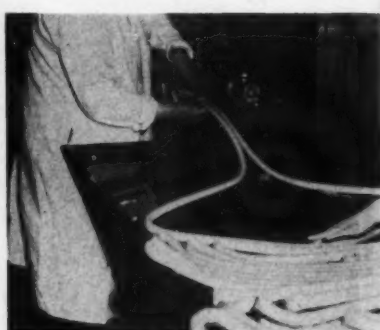
PATENT APPLIED FOR



The PRES-TEEGE Dual Stuffing Tube attaches right to your regular stuffer, replacing the standard single horn. Casings are threaded over each tube and both stuff out together, thus doubling stuffing speed.



Two cellulose casings in position on the PRES-TEEGE Dual Stuffing Tube, ready for stuffing. Both casings stuff out at same time, with no more difficulty than handling a single stuffing tube.



With the PRES-TEEGE Dual Stuffing Tube, one sausage stuffer can stuff out enough sausage to keep three or more linking machines busy. You get real savings in production costs!

We are as close to you as the phone on your desk. Just call Victor 8414, Kansas City, Missouri, or write today if you prefer.

"PRES-TEEGE" is a Registered Trade Mark

Now you can get up to 100% increase in sausage stuffing capacity from your present equipment, by simply using PRES-TEEGE Dual Stuffing Tubes in place of regular sausage stuffing horns. You can then stuff TWO lengths of casing in the same time formerly required for one length. Immediate savings and increased production are assured!

This is a thoroughly tested and proven unit, originated and developed under actual plant operating conditions. The Pres-Teege Dual Stuffing Tube is an exclusive HANTOVER introduction. It is made of stainless steel, and is furnished in three horn sizes as follows: No. 1 horn takes casings from 18/32 to 25/32; No. 2 horn for 27/32 casings; No. 3 horn for 29/32 to 32/32 casings.

All horns are 11" long from face of Dual Stuffing Tube to end of horns. Each tube of the dual unit takes a full shirred 40 ft. length of casing.

The PRES-TEEGE Dual Stuffing Tube is priced at only \$21.00, f.o.b. Kansas City, Missouri, ready to use. Order now to get important savings in sausage production costs. Orders should specify DO-97 rating and the proper size tubes desired.

A complete line of highest quality equipment and supplies for the meat industry.



PHIL HANTOVER, INC.

1717 MCGEE STREET - KANSAS CITY 8, MISSOURI

Vollwerth Sausage Kitchen

(Continued from page 9)

under the broiler for a moment. Garnish with parsley and serve hot."

To further reward old customers and attract new ones, Vollwerth frequently offers a coupon worth 10c toward purchase of sausage specialties. These coupons are used in conjunction with store openings or special sales drives. At a recent 3-day opening such merchandising resulted in the sale of 1,445 rings of Vollwerth's popular ring bologna alone.

The company's rolling stock includes three 2-ton and one 1½-ton refrigerated trucks; two 1½-ton panel trucks and three sedan delivery trucks at the Hancock plant. The Iron Mountain distribution plant has three trucks and one automobile.

Officers of the company are J. A. Fisher, president; George Vollwerth, vice president, and R. A. Vollwerth, secretary-treasurer. James Feira is manager of the Iron Mountain branch.

Equipment credits: Bacteria lamps, General Electric; Custom made stainless steel tanks and loaf oven, The Globe Co.; steam-jacketed tubs, Aloca Aluminum; smokehouse doors, Jamison Cold Storage Door Co.

BOOK REVIEW

The Chemical and Technology of Food and Food Products. Published by Interscience Publishers, New York. Second completely revised and augmented edition, 1951. 832 pages, illustrated. Price, \$12.

This first volume of a trilogy deals with the aspects of food chemistry which are common to all foods; unit operations and processes which apply to most foods, and the maintenance of sanitary and quality control. It was prepared by 39 collaborators, including food technologists, chemists, chemical engineers, biochemists, bacteriologists, sanitary engineers, public health officers, food inspectors and entomologists. Morris B. Jacobs, Ph. D., adjunct professor of chemical engineering, Polytechnic Institute of Brooklyn, edited the book.

The third section is of perhaps greatest general interest to the practical packer. It takes up, among other things, the factors which must be considered in food supervision and grading; the instruments used in a food plant to control processes, to reduce labor costs and increase process efficiency, and food machines, including simple equipment such as knives and tanks, power equipment and such operations as filtration, homogenization and emulsification. Detailed information is given on plant sanitation.

Margarine Legislation

A new bill to legalize the sale of yellow oleomargarine in Pennsylvania was introduced in the state legislature recently. Four similar proposals have already been killed by the Senate.

Larger 1950 Beef, Pork Output Boosts Total Meat Production 2% Above 1949

UNITED STATES meat production increased 2 per cent in 1950 to reach a total of 22,100,000,000 lbs., according to the Bureau of Agricultural Economics. The 1949 total was 21,700,000,000 lbs. The 1950 total meat output (commercial slaughter plus farm slaughter) was 12 per cent below

599,000,000 lbs. of mutton and lamb produced in 1950 was 1 per cent under 607,000,000 lbs. in 1949 and the smallest since 1924. Lard production totaled 2,645,000,000 lbs., which was 93,000,000 lbs. above the 1949 production.

Cattle slaughter decreased 1 per cent in 1950. Slaughter of cattle under fed-

UNITED STATES MEAT AND LARD PRODUCTION (LBS.), 1949-50

Kind of meat and class of slaughter	Av. dressed weight ¹	1949		1950	
		Total dressed weight	Av. dressed weight ¹	Total dressed weight	Av. dressed weight ¹
BEEF					
Federally inspected	532	6,996,000,000	541	7,061,000,000	541
Other wholesale and retail	448	2,144,000,000	456	2,197,000,000	456
Farm	394	300,000,000	399	295,000,000	399
Total	506	9,440,000,000	512	9,543,000,000	512
VEAL					
Federally inspected	116	746,000,000	115	697,000,000	115
Other wholesale and retail	113	494,000,000	114	470,000,000	114
Farm	159	82,000,000	179	79,000,000	179
Total	117	1,322,000,000	117	1,216,000,000	117
LAMB AND MUTTON					
Federally inspected	44	536,000,000	46	531,000,000	46
Other wholesale and retail	41	51,000,000	42	47,000,000	42
Farm	40	20,000,000	49	18,000,000	49
Total	44	607,000,000	45	599,000,000	45
PORK (excluding lard)					
Federally inspected	139	7,352,000,000	137	7,788,000,000	137
Other wholesale and retail	130	1,393,000,000	128	1,477,000,000	128
Farm	137	1,586,000,000	135	1,488,000,000	135
Total	137	10,331,000,000	135	10,751,000,000	135
TOTAL MEAT		21,710,000,000		22,100,000,000	
LARD					
	Pounds per cwt. alive ²	Production	Pounds per cwt. alive ²	Production	Pounds per cwt. alive ²
Federally inspected	14.7	1,923,000,000	14.4	2,909,000,000	14.4
Other wholesale and retail	10.5	247,000,000	11.2	284,000,000	11.2
Farm	13.6	382,000,000	13.4	352,000,000	13.4
Total	14.0	2,552,000,000	13.9	2,645,000,000	13.9

¹Excludes animals condemned under federal inspection. For pork, the average is pork production per head excluding lard.

²Includes rendered pork fat.

UNITED STATES LIVESTOCK SLAUGHTER, 1949-1950

Species and class of slaughter	Head thous.	1949		1950	
		Av. live weight lb.	Total live weight mil. lb.	Head thous.	Total live weight mil. lb.
CATTLE					
Federally inspected	13,222	970	12,910	13,103	12,960
Other wholesale and retail	4,791	847	4,060	4,798	4,147
Farm	776	773	600	741	570
Total	18,789	935	17,570	18,642	17,680
CALVES					
Federally inspected	6,440	209	1,351	5,850	2,005
Other wholesale and retail	4,379	203	880	4,123	847
Farm	517	277	143	462	137
Total	11,335	210	2,384	10,435	2,190
SHEEP AND LAMBS					
Federally inspected	12,136	64	1,142	11,739	1,138
Other wholesale and retail	1,240	38	100	1,113	99
Farm	496	30	47	422	36
Total	13,872	93	1,294	13,294	1,285
HOGE					
Federally inspected	53,082	248	13,130	56,964	13,921
Other wholesale and retail	10,712	219	2,342	11,540	2,524
Farm	11,540	244	2,816	10,964	2,922
Total	75,298	243	18,288	79,468	19,365

the record high production of 25,200,000,000 lbs. of meat in 1944.

Beef production totaled 9,500,000,000 lbs., which was up 1 per cent from 1949 and the third largest on record. Veal production, at 1,200,000,000 lbs., was 8 per cent less than 1949 and was the smallest since 1943.

Production of 10,800,000,000 lbs. of pork was 4 per cent above 1949. The

eral inspection was down 1 per cent and farm slaughter was down 5 per cent, while other wholesale and retail slaughter was up slightly. All classes of calf slaughter showed decreases from a year earlier. Federally inspected calf slaughter was down 9 per cent; other wholesale and retail slaughter down 6 per cent, and farm slaughter 11 per cent.

(Continued on page 36)

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specializes in . . .

STEELS

THAT RESIST
CORROSION

INGERSOLL SOLID STAINLESS

STEELS

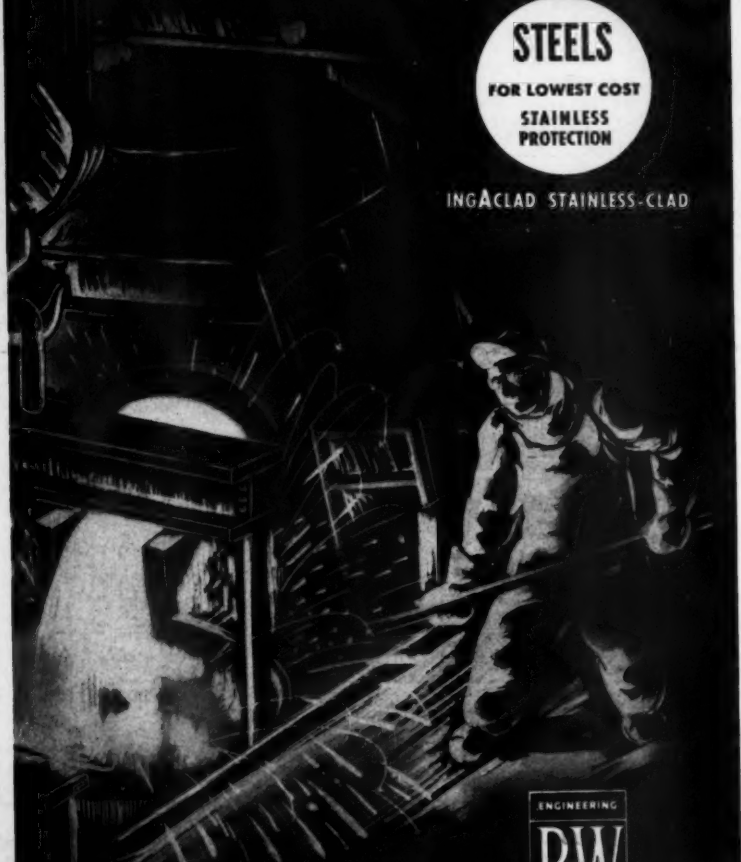
THAT RESIST
HEAT

INGERSOLL HEAT-RESISTING

STEELS

FOR LOWEST COST
STAINLESS
PROTECTION

INGERSOLL STAINLESS-CLAD



Ingersoll STEEL DIVISION
BORG-WARNER CORPORATION

310 South Michigan Avenue, Chicago 4, Illinois
Plant, New Castle, Indiana



Retail, Wholesale Ceiling Prices for Some Meats May Be Recomputed

Supplementary Regulation 29 to the General Ceiling Price Regulation, which affects wholesale and retail pricing of many commodities, including fresh meat and some other meat items, was issued May 28 by OPS. It permits wholesalers or retailers buying from manufacturers who have increased their prices under CPR or similar regulations to recompute their ceiling prices upward. However, if the manufacturer has decreased his price, the wholesaler or retailer must recompute his price downward. It is also intended to take wholesalers and retailers out of squeezes in which they were placed by the GCPR by allowing them to use their base period mark-ups over their supplier's new ceiling prices.

Section 2 of the regulation states that it applies only to commodities for which ceiling prices are established by the GCPR. In addition, the following specific exemptions are made: Fresh meat, processed pork and semi-sterile canned meats; any agricultural commodity listed in Section 11 (a) of GCPR, and any food products processed from one or more of them. The commodities listed in section 11 (a) include those agricultural commodities which are selling below parity.

Armour Will Produce Canned Meats Without Salt

Armour and Company has announced successful production of a line of "low sodium" canned meats for people requiring a salt free diet.

Salt is about 40 per cent sodium and normal individuals can eat all they desire without harm. However, recent medical research has shown that some patients afflicted with heart or kidney disease, high blood pressure and obesity, are helped by diets low in sodium.

Armour research workers have developed beef stew and similar products which are said to be tasty without salt. They also succeeded in reducing the natural sodium in meat to a small fraction of normal. The new products, put up in 5½ oz. cans for a single serving, will contain only 30 to 50 milligrams of sodium per 100 grams of food, in contrast to 440 to 810 milligrams per 100 grams in regular production of similar canned meat items. First products to be put on the market will be beef stew, beef hash, beef and gravy, chili con carne, meat loaf and meat sauce.

Illinois Oleo Legislation

The Illinois Senate has approved three House-approved bills permitting the sale of colored margarine in Illinois. Two of them go to the governor for his signature. A third, which would strengthen margarine identification provisions in restaurant sales, will be returned to the House for concurrence.

Short of Cellophane? These Tips May Help Stretch Your Supply

Practical rules for conserving the supply of cellophane during the present shortage have been offered by the makers of Sylvania cellophane. While all these savings cannot be effected by all users of this essential wrapping material, some of the suggestions will apply in most cases.

1. **Wrapper Size:** Change the size of sheet being used, if necessary. Diagonal-wrap of the proper size for a square, fairly flat item will not only use considerably less film than a rectangular wrap, but will also provide a neater, quicker wrap. Carefully check the size of all folds and overlaps.

2. **Film Gauge:** Use 300 weight film instead of 450 wherever practicable. This will automatically increase your film supply by almost 40 per cent in the sizes affected.

3. **Unit Size:** Package larger sales units wherever possible. For example, a 1½ or 2 lb. package of ground beef requires much less film than two ¾ or 1 lb. packages.

4. **Luncheon Meat Film:** Use MS-1 instead of DSB on luncheon meats if tests show that the former is satisfactory in your area. This will result in a 7.7 per cent increase in the available film in your luncheon meat wrapping.

5. **Tray and Board Size:** Always select the smallest tray or packaging board practicable, to avoid overwrapping an area larger than the product itself requires.

6. **Rewraps:** Cut down on rewinding by: a) Eliminating overage packages by following product and sales demand closely; b) using proper sealing temperatures to eliminate scorching, brittleness and subsequent cellophane breakage; c) reducing the number of punctured packages by tying a string, for example, around a half leg of lamb so the meat is forced over the bone or by inserting a small piece of butcher paper between steak and chop bones, and the cellophane.

7. **Price Changes:** Where insert labels are used and it is necessary to change the price of a package, don't rewrap. Instead, slit the cellophane at the edge of the label, slip it out, insert the corrected one, and re-seal with pressure-sensitive tape.

8. **Sheets:** Use sheet cellophane rather than rolls for hand wrapping, thereby eliminating the possibility of tearing off excess film.

9. **Double Wraps:** Use double wraps only on liver and similar exceptionally wet items.

10. **Machine Wraps:** If wrapping machines are used, roll width and sheet cutoff should be carefully checked to reduce the amount of film used on each package where possible. Rolls should be run right down to the core and partly used rolls rewrapped when not being used. Care in adjusting machines is important to eliminate defects.

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IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

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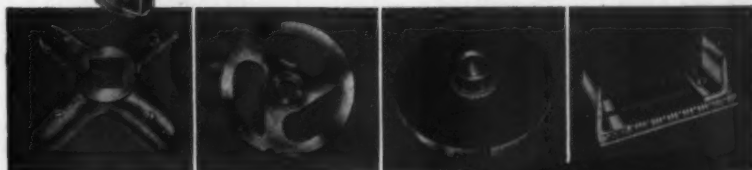
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Pictured below is SPECOS's C-D Cutmore—top-quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECOS knife styles... 10 SPECOS plate styles—in a wide range of sizes for all makes of grinder. Guaranteed.

SPECOS's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



FREE: Write for SPECOS's "GRINDING POINTERS." Speco, Inc., 3946 Willow Road, Schiller Park, Illinois.

SPECO, INC.

Decreased Cattle and Hog Kill Drops May 26 Weekly Meat Output 5%

INSPECTED meat production for the week ended May 26 totaled 276,000,000 lbs., according to a report by the U. S. Department of Agriculture. This amount was 5 per cent below the 292,000,000 lbs. estimated a week earlier and 3 per cent under the 284,000,000 lbs. in the same week a year ago.

A total of 87,000 calves was slaughtered in the May 26 week compared with 90,000 in the preceding week and 112,000 head last year. Inspected veal output amounted to 9,200,000, 9,500,000 and 12,200,000 lbs., respectively, in the three weeks under comparison.

For the fifth week in a row, esti-

er than the 135,000,000 lbs. produced in the week a year ago. Lard production rose to 37,600,000 lbs. compared with 37,500,000 lbs. in the preceding week and 34,400,000 lbs. in the same period last year.

Sheep and lamb slaughter was 148,000 head compared with 142,000 for the preceding week and 222,000 head a year ago. Production of lamb and mutton in the three weeks under comparison amounted to 5,900,000, 5,800,000 and 10,100,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended May 26, 1951, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
May 26, 1951.....	218	119.7	87	9.2	1,029	141.0	148	5.9	275.8
May 19, 1951.....	232	129.5	90	9.5	1,064	146.8	142	5.8	291.6
May 27, 1950.....	233	126.5	112	12.2	980	155.3	222	10.1	284.1

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD. mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
May 26, 1951....	990	549	190	106	240	137	93	40	14.8
May 19, 1951....	1,000	558	190	106	240	138	94	41	37.5
May 27, 1950....	982	543	195	109	248	138	94	45	14.1

Decreased slaughter was noted in all classes except sheep and lambs.

Cattle slaughter totaling 218,000 head dropped 6 per cent below the 232,000 head killed in both the previous week and the week a year earlier. Beef production slumped to 120,000,000 lbs. compared with 130,000,000 lbs. a week earlier and 127,000,000 lbs. in the corresponding week of 1950.

mated hog kill continued to fall off. In the week ended May 26, 1,029,000 hogs were slaughtered compared with 1,064,000 head a week before. However, the May 26 total was 5 per cent above the 980,000 head kill reported for the same week in 1950. Pork output of 141,000,000 lbs. dropped 4 per cent under the 147,000,000 lbs. estimated a week earlier, but was 4 per cent great-

CUT-OUT MARGINS ABOUT STEADY WITH WEEK EARLIER

(Chicago costs and credits, first two days of week.)

Both the value of pork products and hog costs generally dropped slightly from a week earlier. There was very little change in cut-out margins. The light hogs cut the same as in the previous week; mediums lost 2c of their plus margin, and heavies cut 8c poorer.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield	sn. yield	Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield	sn. yield	Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield	sn. yield
Skinned hams	12.6	50.3	\$ 6.34	\$ 9.10	12.6	50.1	\$ 6.32	\$ 8.86	12.9	49.2	\$ 6.22	\$ 8.72		
Picnics	5.6	36.7	2.06	2.97	5.5	35.1	1.93	2.70	5.3	33.0	1.85	2.50		
Boston butts	4.3	44.0	1.85	2.68	4.1	43.0	1.76	2.49	4.1	40.5	1.66	2.31		
Loins (blade in).....	10.1	46.3	4.68	6.76	9.8	44.5	4.36	6.18	9.6	40.8	3.92	5.47		
Lean cuts		\$14.98	\$21.51				\$14.86	\$20.23			\$13.65	\$19.00		
Bellies, S. P.	11.0	34.7	3.82	5.51	9.5	34.2	3.25	4.62	3.9	27.4	1.97	1.51		
Bellies, D. S.					2.1	22.8	.48	.68	8.6	22.8	1.96	2.74		
Fat backs					3.2	13.0	.42	.58	4.6	13.5	.62	.86		
Plates and joints ..	2.9	15.3	.44	.64	3.0	15.3	.46	.64	3.4	15.3	.52	.73		
Raw leaf	2.3	15.6	.36	.50	2.2	15.6	.34	.48	2.2	15.6	.34	.48		
P.S. lard, rend. wt.13.9	16.5	2.29	3.28		12.3	16.5	2.03	2.85	10.4	16.5	1.72	2.39		
Fat cuts & lard.....		\$ 6.91	\$ 9.94				\$ 6.98	\$ 9.84			\$ 6.23	\$ 8.71		
Spareribs	1.6	36.3	.58	.83	1.6	31.2	.50	.72	1.6	23.0	.37	.49		
Regular trimmings..	3.3	25.2	.83	1.18	3.1	25.2	.78	1.06	2.9	25.2	.73	1.03		
Feet, tails, etc.	2.6	12.2	.25	.35	2.0	12.2	.25	.34	2.0	12.2	.25	.35		
Offal & misc.		1.00	1.45				1.00	1.44			1.00	1.43		
TOTAL YIELD & VALUE	69.5		\$24.50	\$35.25	71.0		\$23.88	\$33.63	71.5		\$22.23	\$31.10		
Cost of hogs		\$21.57	Per cwt. alive				\$21.07	Per cwt. alive				\$21.46	Per cwt. alive	
Condemnation loss ..		.11					.11					.10		
Handling and overhead ..		1.25					1.11					1.01		
TOTAL COST PER CWT.....		\$22.93		\$32.99			\$22.80		\$32.24			\$22.57		\$31.57
TOTAL VALUE		24.50		35.25			23.87		33.63			22.23		31.10
Cutting margin		\$1.57		+\$2.26			+\$.99		+\$1.39			—\$.34		—\$.47
Margin last week		1.67		+ 2.26			+ 1.01		+ 1.42			— .25		— .35

LIVESTOCK AT 65 MARKETS

A summary of receipts and disposition of livestock at 65 public markets during April, 1951, was given by the U. S. Department of Agriculture as follows:

CATTLE (EXCLUDING CALVES)

	Total Receipts	Local slaughter	Total shipments
Apr., 1951	1,245,686	638,975	571,473
Apr., 1950	1,232,417	671,407	542,914
Jan.-Apr., 1951, 4,933,990		2,672,404	1,030,331
Jan.-Apr., 1950, 5,220,732		2,896,991	2,234,995
5-yr. av. (Apr., 1946-50) 1,455,791		670,885	778,344

CALVES

Apr., 1951	305,866	166,215	126,568
Apr., 1950	361,540	214,062	137,061
Jan.-Apr., 1951, 1,222,314		689,254	522,188
Jan.-Apr., 1950, 1,468,894		857,614	571,480
5-yr. av. (Apr., 1946-50) 458,284		264,737	180,310

HOGS

Apr., 1951	3,059,529	2,072,185	967,140
Apr., 1950	2,627,249	1,797,464	821,251
Jan.-Apr., 1951, 12,915,499		8,721,781	4,130,865
Jan.-Apr., 1950, 12,114,829		8,167,731	3,888,014
5-yr. av. (Apr., 1946-50) 2,456,300		1,594,017	851,519

SHEEP AND LAMBS

Apr., 1951	806,583	335,602	467,162
Apr., 1950	1,012,882	448,546	519,910
Jan.-Apr., 1951, 3,335,756		1,604,767	1,725,866
Jan.-Apr., 1950, 4,128,688		2,103,919	2,021,169
5-yr. av. (Apr., 1946-50) 1,307,583		671,401	634,855

Note: Total receipts represent livestock movements at the specified markets including through shipments and direct shipments to packers when such shipments pass through the stockyards.

U.S. Agricultural Imports Set New High in Value

The \$536,799,000 worth of agricultural imports during March was the highest monthly figure for the United States in the past 20 years and probably the highest to date, according to the Office of Foreign Agricultural Relations. This amount compares with \$306,047,000 reported during March a year earlier. On a quantitative basis, canned and corned beef and coconut oil imports were among those considerably larger than a year earlier, but imports of hides and skins were reduced sharply from March 1950.

The value of agricultural exports by the United States during March reached \$329,977,000, the highest level of the current marketing year. March 1950 exports were valued at \$253,945,000. There was a large increase in the quantity of tallow and soybeans and soybean oil exported in March this year compared with a year earlier. Lard exports of 55,519,000 lbs. were considerably under the 74,145,000 lbs. exported in March 1950.

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RECEIVER'S SALE

The RITTMAN PACKING Co., Inc.
FRONT STREET, RITTMAN, OHIO

Wednesday, June 13, 1951
1:00 P.M., E.S.T.

In pursuance to the order of the Common Pleas Court of Wayne County, Ohio, I will offer for sale at Public Auction on the premises, the 13th day of June, 1951, at 1:00 o'clock P.M., E.S.T., the following described Real Estate and Chattels:

REAL ESTATE: The Packing Plant which is practically new, is one of the most modern and complete small plants in Ohio. With it will be sold four Refrigerating Units.

CHATELS: There are 138 lots of Machinery, Equipment, Trucks, Office Furniture and Equipment, Retail Equipment, Calculator and Adding Machines catalogued.

CATALOGUES: Descriptive Catalogues on all Machinery and Equipment will be available May 29, 1951.

ORDER OF SALE: Real Estate at 1:00 P.M., following with Catalogue No. 1 and proceeding until everything is sold.

The premises will be open for inspection on June 11th and 12th, from 9:00 A.M. until 5:00 P.M., E.S.T.

TERMS: 25% at time of Sale.

Roy R. Halterman, Receiver for Rittman Packing Co., Inc.
Critchfield, Critchfield, Critchfield & Johnston,
Attorneys for Receiver.

For further information write or call:

S. C. SPRUNGER, Auctioneer & Realtor
Kidron, Ohio Tel. 37



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NEOTREAD ROLLER BEARING WHEELS 101.00
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METAL SPONGES

Designed especially for cleaning all types of meat processing equipment. Will not rust or splinter, cut the hands or injure metal or plated surfaces. Kurly Kate Metal Sponges are fast working, easy to use, and easy to keep clean. Made in STAINLESS STEEL, NICKEL, SILVER and BRONZE.

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MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices, f.o.b. Chicago)
May 29, 1951

Native steers—	per lb.
Prime, 600/800	57
Choice, 500/700	55
Choice, 700/800	55
Good, 700/800	53
Commercial cows	48
Can. & cut. cows	41½
Bulls	47½

STEER BEEF CUTS:

(Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	62.4
Forequarter	51.9
Round	54.0
Trimmed full loin	56.0
Flank	50.0
Short loin	115.7
Sirloin	75.0
Cross cut chuck	49.7
Regular chuck	54.0
Fore Shank	35.0
Brisket	43.0
Rib	80.0
Short plate	32.0
Back	60.9
Triangle	46.5
Arm chuck	51.0

Choice:	
Hindquarter	60.3
Forequarter	50.0
Round	56.0
Trimmed full loin	54.0
Flank	30.0
Short loin	100.7
Sirloin	70.4
Cross cut chuck	49.7
Regular chuck	54.0
Fore Shank	32.0
Brisket	43.0
Rib	80.0
Short plate	32.0
Back	58.0
Triangle	46.5
Arm chuck	51.0
Bull & cow tenderloins	85.0

BEEF PRODUCTS

Tongues	37.8*
Brains	7.8*
Hearts	35.8*
Livers, selected	60.8*
Livers, regular	55.8*
Tripe, scalded	12.3*
Tripe, cooked	15.8*
Lips, scalded	19.3*
Lips, unscalded	18.3*
Lungs	9.0@10.8*
Melts	7.0@ 8.8*
Udders	7.0@ 8.8*

*Ceiling base prices, f.o.b. Chicago.

BEEF HAM SETS

(Ceiling base prices, f.o.b. Chicago)

Knuckles	62
Insides	62
Outsides	62

FANCY MEATS

(L.c.l. prices)

Beef tongues, corned	42
Veal breads, under 6 oz.	80
6 to 12 oz.	90
12 oz. up	97
Calf tongues	31 @33
Lamb fries	65
Ox tails, under ½ lb.	25.8*
Over ½ lb.	25.8*

*Ceiling base prices, f.o.b. Chicago.

WHOLESALE SMOKED MEATS

(L.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	56 @59½
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	57 @63
Hams, skinned, 16/18 lbs., wrapped	57 @60½
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	58 @62
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	47 @48
Bacon, fancy, square cut, seedless, 12/14 lbs.	45 @46
Bacon, No. 1 sliced, 1-lb., open-faced layers	52½ @54½

VEAL—SKIN OFF

Carcass

Prime, 80/150	56½ @58
Choice, 50/80	55 @57
Choice, 80/150	55 @57
Good, 50/80	50 @53
Good, 80/150	53 @56
Commercial, all weights	48 @52

For permissible additions to ceiling base prices, see CPR 24.

CARCASS LAMBS

(L.c.l. prices—May 25)

Prime, 30/50	56½ @60
Choice, 30/50	56 @60
Good, all weights	56 @60

CARCASS MUTTON

(L.c.l. prices—May 25)

Choice, 70/down	51 @53
Good, 70/down	51 @53
Commercial, 70/down	51 @53

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)

Hams, skinned, 10/16 lbs.	51 @51½
Pork loins, regular, 12/down	48 @48½
Pork loins, boneless	62 @62½
Shoulders, skinned, bone in, under 16 lbs.	39 @39½
Picnics, 4/6 lbs.	38 @38½
Picnics, 6/8 lbs.	36½ @36½
Boston butts, 4/8 lbs.	45 @46
Tenderloins, fresh	51 @53
Neck bones	53 @53½
Livers	26½ @26½
Brains	17½ @18
Ears	14½ @15
Shanks, lean in	14 @14½
Feet, front	8 @8½

SAUSAGE MATERIALS—FRESH

Pork trim, regular	26 @27
Pork trim, guar. 50% lean	28 @28½
Pork trim, spec. 85% lean	40½ @50
Pork trim, ex. 85% lean	50 @52
Pork cheek meat, trimmed	41 @42
Bull meat, boneless	59*
Bon's cow meat, C.C.	56*
Beef trimmings	47*
Boneless chucks	56*
Beef head meat	40.8*
Beef cheek meat, trmd.	40.8*
Shank meat	50*
Veal trimmings, boneless	56 @59*

*Ceiling base prices, f.o.b. Chicago.

SAUSAGE CASINGS

(F.O.B. Chicago)

(L.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1½ to 1¾ in.	75 @80
Domestic rounds, over 1¾ in., 140 pack	1.10@1.15
Export rounds, wide, over 1½ in.	1.55@1.70
Export rounds, medium, 1½ to 1¾ in.	1.05@1.15
Export rounds, narrow, 1 in. under	1.25@1.40
No. 1 weasands, 24 in. up	14 @15
No. 1 weasands, 22 in. up	8
No. 2 weasands	8
Middles, sewing, 1¼ in.	1.25@1.55
Middles, select, wide, 2¼ to 2½ in.	1.45@1.60
Middles, select, extra, 2¼ to 2½ in.	1.80@2.00
Middles, select, extra, 2½ in. & up	2.40@2.85
Beef bungs, export	32 @34
No. 1	32 @34
Beef bungs, domestic	26
Dried or salted bladders, per piece:	
12-15 in. wide, flat	24 @27
10-12 in. wide, flat	14 @17
8-10 in. wide, flat	5 @8
Pork casings:	
Extra narrow, 29 mm. & dn.	4.35@4.45
Narrow, mediums, 29@32 mm.	4.15@4.25
Medium, 32@35 mm.	3.80@3.40
Spec. med., 35@38 mm.	2.65@2.75
Wide, 38@43 mm.	2.55@2.65
Export bungs, 34 in. cut	30 @32
Large prime bungs, 34 in. cut	20 @21
Medium prime bungs, 34 in. cut	13 @16
Small prime bungs	11
Middles, per set, cap off	55 @79

DRY SAUSAGE

(L.c.l. prices)

Cervelat, ch. hog bungs	1.02@1.06
Thuringer	62 @71
Farmer	82 @86
Holsteiner	86
R. C. Mami	92 @94
B. C. Salami, new con.	60 @63
Genoa style	90 @90
Pepperoni	57 @58
Mortadella, new condition	59 @60
Italian style hams	78 @80



"High Quality Workmanship and Prompt Attention"



have kept **PESCO** Service at
LAYTON COLD STORAGE

LAYTON, UTAH

PESCO PETE, our service representative, calls on you regularly to pick up dull saw blades and chopper knives and plates . . . and replaces them with keen factory-sharpened ones. Then he's always back again before your supply of sharp PESCO equipment is exhausted.



Writes B. M. Anderson, owner: "I have used PESCO Service ever since opening my plant in 1944, and I have always found it of the very highest quality. The high quality workmanship and the prompt attention to our needs have been appreciated."

Dependable, low-cost PESCO Saw and Grinder Service
saves time and expense. Write today for full details.

YOU MAKE A FRIEND WHEN YOU RECOMMEND



Pittsburgh-Erie Saw Corporation

4017-31 LIBERTY AVE. PITTSBURGH, PA. BRANCH OFFICES: ST. LOUIS • SOUTH GATE, CAL. • CHICAGO
SERVING MORE THAN 100,000 CUSTOMERS THROUGHOUT THE NATION



JOBBERs, attention!

Introducing:

**FRAY BENTOS BRAND
BRISKET BEEF**

in 4 lb. sterile tins

it's all beef!

- Eliminates cooking shrinkage and trimming loss.
- A perfect slicing item.
- Fast-seller for sandwiches and cold-cuts.
- A product of unlimited sales possibilities.

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REGULAR DELIVERIES from our warehouses in
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HYGRADE'S
BEEF · VEAL · LAMB
PORK

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ORIGINAL
WEST VIRGINIA
CURED HAM

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HONEY BRAND
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CORNED BEEF
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HYGRADE
in name...
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...also a complete line
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Pre-Cooked Frozen Foods
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HYGRADE FOOD PRODUCTS CO.
EXCLUSIVE OFFICE: 200 NICHOLSON AVENUE

He grows it

He processes it

He sells it

He WRAPS it

MEET THE MEN

H.P.S.

H. P. SMITH PAPER CO.
MANUFACTURERS

COATERS - PAPER - FABRIC - TUBING

IMPERMEATORS - LAMINATORS - TUBING

5001 West Sixty-Sixth Street, Chicago 38
PAPERS FOR PACKERS FOR 45 YEARS

Introducing:
the NEW SIZE added
to the ATCO Line ...



CAST ALUMINUM MEAT LOAF PAN

4 1/8" x 4 1/8" - 24" long Approx. Capacity 18 lbs.

ATCO, makers of Ham Boilers since 1908, now offers a choice of 74 different sizes in 8 standard shapes! Highest grade cast aluminum alloy. Long resilient yielding steel compression springs hold costly shrink to a minimum! Also available: Adjustable Sausage Gauges, 2" to 8" and 2" to 13". Write for illustrated literature ... and attractive prices!

K. & M. FOUNDRY & MFRS.

3116 West Lake Street • Chicago 12, Illinois
Telephone: SAcramento 2-3350

DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage hog casings	47 1/2	62
Pork sausage, bulk	41 1/2	42
Frankfurters, sheep cas.	55	56
Frankfurters, skinless	51	53
Bologna	48	51
Bologna, artificial cas.	47	49
Smoked liver, hog bungs	48	52
New Eng. lunch, spec.	55	61
Mixed lunch, spec. ch.	54	60
Tongue and blood	47	49
Blood sausage	41	49
Sausage	38	57
Polish sausage, fresh	56	60
Polish sausage, smoked	56	60

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	34	35
Resifted	35	39
Chili Powder	40	40
Chili Pepper	39	39
Cloves, Zanzibar	68	74
Ginger, Jam., unbl.	75	81
Ginger, African	51	56
Cochin
Mace, fcy. Banda
East Indies	1.52	1.52
West Indies	1.74	1.74
Mustard, flour, fcy.	32	32
No. 1	28	28
West India Nutmeg	72	72
Paprika, Spanish	50 @ 78	50 @ 78
Pepper Cayenne	52 @ 68	52 @ 68
Red, No. 1	48	48
Pepper, Packers	1.90	3.16
Pepper, white	3.40	3.65
Malabar	1.98	1.98
Black Lampong	1.90	1.98

SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground
Caraway seed	28	33
Cominos seed	40	46
Mustard seed, fancy	36	..
Yellow American	30	..
Marjoram, Chilean
Oregano	22	26 1/2
Coriander, Morocco
Natural No. 1	35	40
Marjoram, French	56	62
Sage, Dalmatian
No. 1	1.35	1.45

CURING MATERIALS

	Owt.
Nitrate of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.39
Salt peter, n. ton, f.o.b. N.Y.	11.00
Dbl. refined gran.	14.00
Small crystals	13.40
Medium crystals	13.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, papersacked, f.o.b. Chgo.	..
Granulated	Per ton \$21.00
Medium	28.00
Rock, bulk, 40 ton car. delivered Chicago	11.60
Sugar—	..
Hav. 98 basis, f.o.b. New Orleans	6.45
Refined standard can gran.	8.50
Refined standard beet gran.	8.30
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	8.15
Dextrose, per cwt. in paper bags, Chicago	7.44

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles May 24	San Francisco May 29	No. Portland May 29
FRESH BEEF (Carcass):			
STEER:			
Choice:	500-600 lbs. \$56.50@59.00		\$57.00 only
Good:	600-700 lbs. 56.50@59.00	\$56.53@57.00	57.00 only
Good:	500-600 lbs. 54.50@57.00	54.83@55.00	55.00 only
Commercial:	600-700 lbs. 54.50@57.00	54.83@55.00	55.00 only
Commercial:	350-600 lbs. 49.50@52.00	49.83@50.00	50.00 only
COW:			
Commercial, all wts.	48.00@52.00	49.83@50.00	50.00 only
Utility, all wts.	44.50@44.90	44.83@45.00	45.00 only
FRESH CALF:	(Skin-Off)	(Skin-On)	(Skin-Off)
Choice:	200 lbs. down 56.00@58.00		58.00@60.00
Good:	200 lbs. down 55.00@57.00		56.00@58.00
FRESH LAMB (Carcass):			
Prime:	40-50 lbs. 57.00@62.00	57.00@58.00	56.00@57.00
Good:	50-60 lbs. 57.00@62.00	56.00@57.00	55.00@57.00
Choice:	40-50 lbs. 56.00@61.00	57.00@58.00	55.00@57.00
Good:	50-60 lbs. 56.00@61.00	56.00@57.00	55.00@57.00
Good, all wts.	55.00@60.00	56.00@58.00	54.00@57.00
MUTTON (EWE):			
Choice, 70 lbs. dn.	36.00@38.00	35.00@37.00	..
Good, 70 lbs. dn.	34.00@36.00	33.00@35.00	..
FRESH PORK CARCASSES: (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	34.50@36.00	35.00@36.00	33.00@34.00
120-160 lbs.	34.50@36.00	35.00@36.00	33.00@34.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	48.00@50.00	52.00@54.00	48.00@51.00
10-12 lbs.	48.00@50.00	50.00@52.00	48.00@51.00
12-16 lbs.	48.00@50.00	48.00@50.00	47.50@49.00
PICNICS:			
4-8 lbs.	..	36.00@40.00	..
PORK CUTS No. 1: (Smoked)		(Smoked)	(Smoked)
HAM, Skinned:			
12-16 lbs.	54.00@59.50	57.00@60.00	58.00@60.00
16-20 lbs.	54.00@57.50	55.00@57.00	57.00@59.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	46.00@53.50	52.00@54.00	49.00@51.00
8-10 lbs.	44.00@52.50	48.00@52.00	45.00@49.00
10-12 lbs.	44.00@52.50	..	45.00@49.00
LARD, Refined:			
50 lb. cartons & cans	20.00@21.00	20.00@22.00	21.00@22.50
1 lb. cartons	20.50@21.50	22.00@23.00	22.00@23.00

THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of
QUALITY AMERICAN HOG CASINGS

In Great Britain

8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND
(Cables: Effseaco, London)

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO OR

CHICAGO BASIS

THURSDAY, MAY 31, 1951

REGULAR HAMS

Fresh or F.F.A.

S. P.

8-10	48 n	48 n
10-12	48 n	48 n
12-14	47 1/2 n	47 1/2 n
14-16	47 1/2 n	47 1/2 n

BOILING HAMS

Fresh or F.F.A.

S. P.

16-18	46 n	46 n
18-20	44 1/2 n	44 1/2 n
20-22	43 1/2 n	43 1/2 n

SKINNED HAMS

Fresh or F.F.A.

S. P.

10-12	50 1/2 n	50 1/2 n
12-14	50 1/2 n	50 1/2 n
14-16	50 @ 50 1/2	50 1/2 n
16-18	48 1/2 n	48 1/2 n
18-20	48 n	48 n
20-22	45 1/2 n	45 1/2 n
22-24	45 1/2 n	45 1/2 n
24-26	45 1/2 n	45 1/2 n
26-28	44 n	44 n
28-30	44 n	44 n
inc.	43 1/2	

OTHER D. S. MEATS

Fresh or Frozen

Cured

Reg. Plates, 17 n	17 n
Clear Plates, 16 n	16 n
Square Jowls, 17 1/2 n	17 1/2 n
Jowl Butts, 15 1/2 @ 15 1/2	14 1/2
S. P. Jowls, 15 1/2	15 1/2

PICNICS

Fresh or F.F.A.

S. P.

4-6	37	37
4-8	36 1/2 n	
6-8	35 1/2 @ 36	35 1/2 @ 36 n
8-10	35 @ 35 1/2	35 @ 35 1/2 n
10-12	35	35 n
12-14	35	35 n
8/up, No. 2's	35 @ 35 1/2	
Inc.	35 @ 35 1/2	

BELLIES

Fresh or Frozen

Cured

6-8	35 n	36 1/2 n
8-10	34 1/2 @ 35 1/2	36 @ 37 n
10-12	34 1/2	36 n
12-14	33 1/2 @ 34	35 @ 35 1/2 n
14-16	28 1/2 @ 29	30 @ 30 1/2 n
16-18	28 1/2 @ 27	28 @ 28 1/2 n
18-20	24 1/2	26 n

GR. AMN. BELLIES

Clear

D. S. BELLIES

18-20	23 1/2	23 1/2 @ 24 n
20-25	22	23 1/2
25-30	21 1/2 @ 22 1/2	22 1/2 @ 23
30-35	20	20 @ 20 1/2
35-40	19 1/2	19 1/2
40-50	18 1/2	18 1/2

FAT BACKS

Green or Frozen

Cured

6-8	13 1/2 @ 13 1/2 n	13 1/2
8-10	14 n	13 1/2
10-12	14	14
12-14	14 n	14 @ 14 1/2
14-16	15 n	15
16-18	15 n	15 @ 15 1/2
18-20	15 n	15 1/2
20-25	15 n	15 1/2

LARD FUTURES PRICES

MONDAY, MAY 28, 1951

	Open	High	Low	Close
July	17.20	17.22 1/2	16.97 1/2	16.97 1/2
Sept.	16.85	16.87 1/2	16.62 1/2	16.65
Oct.	16.22 1/2	16.25	16.05	16.05 1/2
Nov.	16.05	16.05	15.82 1/2	15.87 1/2
Dec.	16.15	16.15	15.87 1/2	15.87 1/2
Jan.			15.95a	
Mar.			16.00a	

Sales: 8,500,000 lbs.

Open interest at close Fri., May 25th: May 15, July 225, Sept. 404, Oct. 27, Nov. 84, Dec. 118, Jan. and Mar. 2; at close Sat., May 26th: May 3, July 222, Sept. 404, Oct. 289, Nov. 93, Dec. 126, Jan. 2 and Mar. 2 lots.

TUESDAY, MAY 29, 1951

July	17.10	17.10	17.10	17.10
Sept.	16.75	16.87 1/2	16.65	16.85a
Oct.	16.10	16.35	16.10	16.30b
Nov.	16.67 1/2	15.82 1/2	15.67 1/2	15.80b
Dec.	16.07 1/2	16.07 1/2	15.90	16.02 1/2 b
Jan.			16.00	
Mar.			16.02 1/2 b	

Sales: 5,280,000 lbs.

Open interest at close Mon., May 28th: May 3, July 210, Sept. 411, Oct. 280, Nov. 107, Dec. 127, Jan. 2 and Mar. 2 lots.

WEDNESDAY, MAY 30, 1951

Holiday — Market closed.

THURSDAY, MAY 31, 1951

July	17.00	17.02 1/2	16.97 1/2	17.02 1/2
Sept.	16.95	16.95	16.57 1/2	16.62 1/2 b
Oct.	16.40	16.40	16.05	16.07 1/2 b
Nov.	15.82 1/2	15.85	15.65	15.67 1/2 b
Dec.	16.10	16.10	15.92 1/2	15.97 1/2
Jan.			15.95a	
Mar.			16.05b	

Sales: 4,480,000 lbs.

Open interest at close Tues., May 29th: July 206, Sept. 402, Oct. 388, Nov. 121, Dec. 132, Jan. 2, Mar. 2 and May 2 lots.

FRIDAY, JUNE 1, 1951

July	16.95	17.00	16.77 1/2	16.95a
Sept.	16.62 1/2	16.62 1/2	16.35	16.60
Oct.	16.00	16.02 1/2	15.75	15.87 1/2
Nov.	15.60	15.62 1/2	15.40	15.50
Dec.	15.85	15.90	15.72 1/2	15.77 1/2
Jan.			15.82 1/2 b	
Mar.			15.95a	

Sales: About 7,000,000 lbs.

Open interest at close Thurs., May 31st: July 205, Sept. 403, Oct. 390, Nov. 127, Dec. 132, Jan. 2, and Mar. 2 lots.

a—asked. b—bid. n—nominal.

CANADIAN SLAUGHTER

In its April 1951 report of livestock slaughtered in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight of hogs as 163.2 lbs.; cattle, 509.1 lbs.; calves, 96.8 lbs.; and sheep and lambs, 48.3 lbs. These weights compare with 161.1, 486.4, 88.1 and 48.1 lbs., respectively, in April a year earlier. The total number slaughtered in all classes, with comparisons, is shown in the following table:

	Apr. 1951	Apr. 1950
Cattle	93,073	90,782
Calves	81,783	103,832
Hogs	362,135	403,341
Sheep	14,568	8,864

PACKERS' WHOLESALE

LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$19.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	19.75
Kettle rend., tierces, f.o.b. Chicago	20.75
Leaf, kettle rend., tierces, f.o.b. Chicago	20.75
Lard flakes	25.00
Neutral, tierces, f.o.b. Chicago	23.00
Standard Shortening *N. & S.	30.00
Hydrogenated Shortening N. & S.	31.75

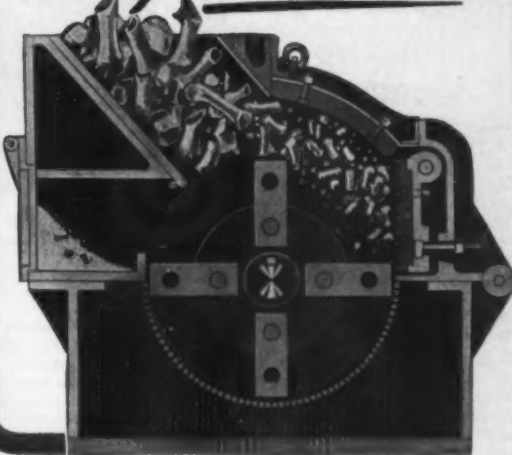
*Delivered.

WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
May 26	17.62 1/2 n	16.50a	16.00n
May 28	17.62 1/2 n	16.50a	16.00n
May 29	17.62 1/2 n	16.50a	16.00n
May 30			
May 31	17.62 1/2 n	16.50a	16.00n
June 1	17.62 1/2 n	16.37 1/2 a	15.87 1/2 n

a—asked. b—bid. n—nominal.

Get the *Profit* out of *By-Products*



with a
WILLIAMS GRINDER

5 SIZES...CAPACITIES FROM
800 LBS. TO 20 TONS HOURLY

Your best assurance of uniformly ground tankage and cracklings and fish scrap... with a minimum of oversize bone or other particles. Gives superior results on materials having high grease content! Frames of all Williams Grinders are heavy duty grey iron... direct motor drive or V-Belt. All include metal traps and special features to minimize maintenance costs. For complete "Packaged" Grinding and screening plants Williams offers Grinder, Bucket Elevator, and Vibrating Screen coordinated to deliver a uniformly ground product... ready for sacking.

WILLIAMS PATENT CRUSHER & PULVERIZER CO.
2708 N. 9TH ST. ST. LOUIS 6, MO.

WILLIAMS ALSO MAKES

Vibrating screens; crushers for bones, carcasses, and entrails; complete packaged by-product grinding plants.

WILLIAMS
CRUSHERS GRINDERS SHREDDERS

Your
Tying Operation
Completed
in Seconds!

INLAND MODEL "D" TYING MACHINE

Just a single back-and-forth motion of the lever on the Inland Model "D" tensions and ties the wire in but a few seconds. This really puts small and medium size package handling on a production-line basis—man-hour output is stepped up and costs are lowered considerably.

Inland packaged round wire (in 25 lb. coils)—for use with the Model "D"—is dispensed absolutely kink-free at all times. It is available in 17, 17½ and 18 gauge, galvanized or coppered. For faster, safer and more economical wire tying, investigate this efficient wire tying combination.

INLAND WIRE PRODUCTS CO.
3959 South Lowe Avenue Chicago 9, Illinois



Ask for complete
information on this
new, efficient
package tying
combination.
Just refer to
Model "D" and
Wire.

"RELIABLE"

CORKBOARD

STEAM-BAKED

- 30 years' serving the Packers!
- Prompt shipments from New York or Chicago warehouses.
- Packed in Cartons for Safe Delivery.
- Your inquiries invited!

LUSE-STEVENSON CO.

871 BLACKHAWK STREET • CHICAGO 22, ILLINOIS



**SHAVE
and a HAIRCUT
for HOGS!
KOCH RAZEX**
Electric
HOG SCRAPER & FINISHER

Eliminates the last, primitive
hand operation on the hog lines.

WRITE

KOCH SUPPLIES

20th & McGEE • KANSAS CITY 8, MO

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

	May 28, 1951	Per lb.
Prime, 800 lbs./down	58.7	City
Choice, 500 lbs./down	56.7	
Good	54.7	
Cow, commercial	49.7	
Cow, utility	44.7	

BEEF CUTS

(Ceiling base prices)

Prime:		
Hindquarter	64.1	
Forequarter	53.0	
Round	57.7	
Trimmed full loin	56.7	
Flank	51.7	
Short loin	52.4	
Sirloin	77.3	
Cross cut chuck	51.4	
Regular chuck	55.7	
Forehand	53.7	
Brisket	44.7	
Rib	51.7	
Short plate	33.7	
Back	52.6	
Triangle	45.2	
Arm chuck	52.7	
Choice:		
Hindquarter	62.0	
Forequarter	51.7	
Round	57.7	
Trimmed full loin	56.7	
Flank	51.7	
Short loin	52.4	
Sirloin	72.1	
Cross cut chuck	51.4	
Regular chuck	55.7	
Forehand	53.7	
Brisket	44.7	
Rib	50.7	
Short plate	33.7	
Back	50.7	
Triangle	45.2	
Arm chuck	52.7	

FRESH PORK CUTS

(L.C.I. prices)

Hams, skinned, 14/down	50	@52	Western
Picnics, 4/8 lbs.			58a
Bellics, sq. cut, seedless,			
5/12 lbs.	36½	@37a	
Pork loins, 12/down	44	@50	
Boston butts, 4/8 lbs.	43	@46	
Spareribs, 3/down	39	@42	
Pork trim., regular	27	@28	
Pork trim., spec. 85%	50½	@51	
City			
Hams, regular, 14/down			
Hams, skinned, 14/down	52	@55	
Skinned shoulders,			
12/down			
Picnics, 4/8 lbs.	38	@40	
Pork loins, 12/down	46	@48	
Boston butts, 4/8 lbs.	44	@48	
Spareribs, 3/down	43	@45	
Pork trim., regular	25	@30	

WESTERN DRESSED MEATS AT NEW YORK

MONDAY, MAY 28, 1951

All quotations in dollars per cwt.

BEEF:

STEER:

Prime:

350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$58.70-60.95
700-800 lbs.	\$58.70-60.95

Choice:

350-500 lbs.	None
500-600 lbs.	56.70-58.95
600-700 lbs.	56.70-58.95
700-800 lbs.	56.70-58.95

Good:

350-500 lbs.	None
500-600 lbs.	54.70-56.95
600-700 lbs.	54.70-56.95

Commercial:

350-500 lbs.	49.70-51.95
600-700 lbs.	49.70-51.95

COW:

Commercial, all wts.	49.70-51.95
Utility, all wts.	44.70-46.95

VEAL—SKIN OFF:

Prime:

80-110 lbs.	59.00-62.00
110-150 lbs.	59.00-62.00

Choice:

50-80 lbs.	57.00-60.00
80-110 lbs.	57.00-60.00
110-150 lbs.	57.00-60.00

Good:

50-80 lbs.	56.00-58.00
80-110 lbs.	56.00-59.00
110-150 lbs.	56.00-59.00
Commercial, all wts.	53.00-56.00

FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	50
6 to 12 oz.	1.00
12 oz. up	1.25
Beef kidneys	16½¢
Beef livers, selected	82½¢
Beef livers, selected, kosher	82½¢
Oxtails, over ¼ lb.	27½¢

*Ceiling base prices.

LAMBS

(L.C.I. prices)

Prime lambs	60	City
Choice lambs	60	@60
Legs, prime & ch.		
Hindsaddles, prime & ch.	68	@75
Loins, prime & ch.		
Prime, all wts.	56	@63
Choice, all wts.	56	@63
Good, all wts.	56	@63

DRESSED HOGS

(L.C.I. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 130 lbs.	34½¢@35½¢
137 to 153 lbs.	34½¢@35½¢
154 to 171 lbs.	34½¢@35½¢
172 to 188 lbs.	34½¢@35½¢

VEAL—SKIN OFF

(L.C.I. prices)

	Western
Prime carcass	59@62
Choice carcass	57@60
Good carcass	56@59
Commercial carcass	53@56

BUTCHERS' FAT

(L.C.I. prices)

Shop fat	5½¢
Breast fat	7½¢
Edible suet	8
Inedible suet	8

For permissible additions to ceiling base prices, see QPR 24.

ARMY BUYS LARD

The Army recently purchased 7,716,000 lbs. of lard in steel drums for shipment to Austria on ECA account. Prices paid range from \$19.29 to \$20.05, delivered to Williamsburg, Va.

CALF—SKIN OFF:

No quotations.

SPRING LAMB:

Prime, all wts.	68.00-70.00
Choice, all wts.	65.00-70.00
Good, all wts.	65.00-70.00

Choice:

30-40 lbs.	63.00-68.00
40-50 lbs.	63.00-68.00
Good, all wts.	63.00-68.00

Good:

30-40 lbs.	56.00-63.00
40-50 lbs.	56.00-63.00
50-60 lbs.	56.00-63.00

Choice:

30-40 lbs.	56.00-63.00
40-50 lbs.	56.00-63.00
50-60 lbs.	56.00-63.00

Good:

30-40 lbs.	56.00-63.00
40-50 lbs.	56.00-63.00
50-60 lbs.	56.00-63.00

Good:

30-40 lbs.	56.00-63.00
40-50 lbs.	56.00-63.00
50-60 lbs.	56.00-63.00

Good:

30-40 lbs.	56.00-63.00
40-50 lbs.	56.00-63.00
50-60 lbs.	56.00-63.00

Good:

30-40 lbs.	56.00-63.00
40-50 lbs.	56.00-63.00
50-60 lbs.	56.00-63.00

Good:

30-40 lbs.	56.00-63.00
40-50 lbs.	56.00-63.00
50-60 lbs.	56.00-63.00

MEAT PRICES AT PHILADELPHIA

Prices paid for wholesale meats at the Philadelphia market on Friday, May 25, are shown in the following table. Prices are reported by the U. S. Department of Agriculture on a per hundredweight basis.

Locally Dressed Meats

FRESH BEEF CUTS:

Prime:

Hindquarters, 600-700 lbs.*	\$64.10 only
Tr. full loin	96.70 only
Round	57.70 only
Flank	31.70 only
Ribs	81.70 only
Ribs, kosher	81.70 only
Arm chuck	52.70 only
Short plate	33.70 only
Short plate, kosher	37.90 only
Brisket	44.70 only
Briskets, kosher	49.90 only
Cross cut chunks	51.40 only

Choice:

Hindquarters, 600-700 lbs.*	62.00 only
Tr. full loin	85.70 only
Round	57.70 only
Flank	31.70 only
Ribs	70.70 only
Ribs, kosher	70.70 only
Arm chuck	52.70 only
Short plate	33.70 only
Short plate, kosher	37.90 only
Brisket	44.70 only
Briskets, kosher	49.90 only
Cross cut chunks	51.40 only

FRESH PORK CUTS No. 1:

Loins, 8-10 lbs.	\$52.00 only
Loins, 10-12 lbs.	52.00 only
Spareribs, 3/down	47.00 only
Skinned hams, 10-12 lbs.	58.00 only
Skinned hams, 12-14 lbs.	58.00 only
Semi-trimmed picnics, 4-8 lbs.	43.00 only
Boston butts, 4-8 lbs.	52.00 only

*Hindquarters from carcasses of weights specified.

Western Dressed Meats

FRESH BEEF CARCASSES:

Steer:

Prime, 600-700 lbs.	\$58.70@61.55
Prime, 700-800 lbs.	58.70@61.55
Choice, 600-700 lbs.	56.75@59.45
Choice, 700-800 lbs.	56.75@59.45
Good, 500-600 lbs.	55.00@57.45
Good, 600-700 lbs.	55.00@57.45
Commercial, 350-600 lbs.	49.95@52.15

Cow, All Weights:

Commercial	49.70@52.00
Utility, all wts.	

FRESH VEAL (Skin Off):

Prime, 80-110 lbs.	59.00@61.00
Prime, 110-150 lbs.	59.00@61.00
Choice, 50-80 lbs.	57.00@59.00
Choice, 80-110 lbs.	57.00@59.00
Good, 110-150 lbs.	54.00@57.00
Commercial, all wts.	50.00@55.00

FRESH LAMB:

Prime, 30-40 lbs.	58.00@64.00
Prime, 40-50 lbs.	58.00@64.00
Prime, 50-60 lbs.	57.00@64.00
Choice, 30-40 lbs.	57.00@62.00
Choice, 40-50 lbs.	57.00@62.00
Choice, 60-80 lbs.	56.00@62.00
Good, all wts.	54.25@57.00

FRESH PORK CUTS:

Loins, No. 1 (bladeless included)	
8-10 lbs.	44.00@49.00
10-12 lbs.	44.00@49.00
Boston butts, 4-8 lbs.	42.00@46.00
Regular picnics, 4-8 lbs.	37.00@40.00
Spareribs, 3 lbs. down.	39.00@42.00

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Hamilton 7, Ohio

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BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Thursday, May 31, 1951

The tallow and grease market was in the doldrums early in the week, with all buying interest on the sidelines. At a few points, producers reduced offering prices in an effort to encourage some movement, but without success. No activity was reported prior to the holiday.

With a reduced slaughter in prospect, due to the short week, the build-up of inventories in producers' tanks will be slowed. However, a further reduction in prices is regarded as inevitable according to marketing sources unless an improved interest develops promptly.

The following prices, f.o.b. producers' plants, were quoted Thursday:

TALLOW: Edible tallow, 15½¢ @ 15½¢; fancy, 14½¢ @ 15¢; choice, 14¢ @ 14½¢; prime, 14¢ @ 14½¢; special, 14¢ @ 14½¢; No. 1, 12¢ @ 13¢; No. 3, 11¢ @ 11½¢, and No. 2, 11¢ @ 11½¢.

GREASES: Choice white grease, 14¢ @ 14½¢; A-white, 13½¢; B-white 12½¢ @ 12½¢; yellow, 11½¢; house, 11¢, and brown, 10½¢.

VENEZUELAN FATS AND OILS

Venezuelan production of vegetable lard was increased to 31,400,000 lbs. in 1950 compared with 15,380,000 lbs. a year earlier, primarily due to the effect of the hog lard import quota. The quota was set for 9,920,000 lbs. in the 12-month period following the official date of its announcement on June 23, 1950, according to the Office of Foreign Agricultural Relations.

The major development in the fats and oils industry in Venezuela during 1950 was the opening of the first margarine plant in the country. Current production is geared to the demand, but from all indications, the plant will soon be operating at capacity output of

BY-PRODUCTS MARKETS

(Chicago, Thursday, May 31, 1951)

Blood

	Unit
Ammonia	
Unground, per unit of ammonia.....	*\$6.50@6.75

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	*\$7.25n
High test	*6.75n@7.00
Liquid stick tank cars	3.25@3.50

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged.....	\$105.00@110.00
50% meat and bone scraps, bulk.....	100.00@105.00
55% meat scraps, bulk	110.00
60% digester tankage, bulk	100.00
60% digester tankage, bagged	115.00
80% blood meal, bagged	160.00
60% standard steamed bone meal, bagged	77.50

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$7.00@7.50
Hoof meal, per unit ammonia.....	7.50

Dry Rendered Tankage

	Per unit protein
Cake	*\$1.60@1.70
Expeller	1.00@1.70

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50
Hide trimmings (green, salted).....	1.75@ 2.00
Cattle jaws, skulls and knuckles, per ton	60.00@65.00
Pig skin scraps and trimmings, per lb.	9½

Animal Hair

Winter coil dried, per ton.....	\$110.00@115.00
Summer coil dried, per ton.....	*\$90.00@100.00
Cattle switches, per piece.....	6¼@7
Winter processed, gray, lb.	13¼@14
Summer processed, gray, lb.....	9@10

n—nominal.
*Quoted delivered basis.

48,000 lbs. production every 24 hours.

Principal Venezuelan fats and oils imports, in pounds, during 1950, with comparative 1949 amounts in parentheses, were as follows: Coconut oil, 12,806,000 (4,200,000); peanuts and peanut oil, 2,256,000 (254,000); hog lard, 10,654,000 (15,076,000); and tallow and products, 6,310,000 (6,932,000).

VEGETABLE OILS

Tuesday, May 29, 1951

In spite of some belief last weekend that the vegetable oil markets had about "shaken down," and that they might well turn firmer, prices continued to decline during the abbreviated trading of this holiday week. Both the cash and futures markets were weak.

On Monday, May spot soybean oil was quoted at 18¼¢ @ 18½¢, but later was offered at 18½¢; June sold late in the day at 18¢ and 17½¢ was bid for more. July sold early at 18¢ in buyers' and sellers' tanks and was offered at 17½¢ at the close. The cottonseed oil market was quiet and easier and quoted nominally at 20¢, which was slightly higher than the futures market would indicate. The corn oil market was inactive with crude offered at 20¢; peanut oil was reported to have sold at 19½¢ in the Southeast and at 19¢ in small volume. Coconut oil was offered at 14½¢ and there were unconfirmed reports of sales at 13½¢ on the Coast.

Tuesday's business continued to show lack of strength. Spot, first half of June and straight June soybean oil sold at 18¢; July moved at 17½¢. Buyers were reported to be uninterested in corn oil at 19½¢ and some peanut oil sold in the Southeast at 19¢. Cottonseed oil remained inactive and was quoted nominally around the previous day's levels. Coconut oil was also nominal at 13½¢, Pacific Coast.

SOYBEAN OIL: This market was called 18¢, Decatur, at the close on Tuesday.

CORN OIL: About 19½¢ to a shade higher was the best quotation for this market.

COCONUT OIL: The market slipped during the week to around 13½¢ @ 13½¢, Pacific Coast.

COTTONSEED OIL: Nominal quotations on Valley and Southeast crude were 20¢ @ 20½¢, while Texas was

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quoted at 20c nominal. Cottonseed oil futures market quotations at New York were as follows:

MONDAY, MAY 28, 1951					
	Open	High	Low	Close	Pr. Close
July	23.10	23.10	22.60	22.15	22.27
Sept.	20.20	20.20	19.15	19.15	20.37
Oct.	18.43	18.48	17.67	17.67	18.63
Dec.	18.10	18.11	17.35	17.35	18.33
Jan.	17.85	17.63	17.63	17.20	18.15
Mar.	17.90	17.90	17.25	*17.16	18.06
May	*17.75	17.75	17.65	*17.00	*17.95
July	*17.50	*16.50	*17.50
Sept. ('52) ..	*17.00	17.00	17.00	*16.00	*17.00

Sales: 718 lots.

TUESDAY, MAY 29, 1951					
	Open	High	Low	Close	Pr. Close
July	22.40	22.60	22.25	22.44	22.15
Sept.	19.35	19.71	19.35	19.58	19.15
Oct.	18.00	18.10	17.75	17.90	17.67
Dec.	17.63	17.75	17.40	17.68	17.35
Jan.	17.40	17.55	17.40	*17.50	*17.20
Mar.	17.40	17.49	17.25	17.45	*17.16
May	*17.40	17.35	17.25	17.35	*17.00
July	*16.50	17.00	*16.50
Sept. ('52) ..	*16.00	*16.40	*16.00

Sales: 419 lots.

WEDNESDAY, MAY 30, 1951
Holiday—Market closed.

THURSDAY, MAY 31, 1951					
	Open	High	Low	Close	Pr. Close
July	22.45	22.80	22.15	22.23	22.44
Sept.	19.75	19.80	19.39	19.47	19.58
Oct.	18.20	18.32	17.85	17.94	17.90
Dec.	17.40	17.96	17.50	17.65	17.68
Jan.	*17.60	17.55	17.55	*17.45	*17.50
Mar.	17.50	17.65	17.35	*17.43	17.45
May	*17.40	*17.15	17.35
July	*16.75	*16.90	*17.00
Sept. ('52) ..	*16.50	*16.00	*16.40

Sales: 430 lots.

PEANUT OIL: Although some sources claimed the market was higher, trading early this week gave peanut oil a value of 19c.

Keep pace with the current market trends. Subscribe to the NATIONAL PROVISIONER DAILY MARKET SERVICE.

SHORTENING AND EDIBLE OIL SHIPMENTS DOWN IN APRIL

Shortening and edible oil shipments continued to decline during April, according to a report by the Institute of Shortening and Edible Oils, Inc. Total April shipments amounted to 179,875,000 lbs. compared with 210,059,000 lbs. a month earlier and 243,708,000 lbs. shipped in February. Of total April shipments, shortening accounted for 36.3 per cent; edible oil, 59.3 per cent; shipments to government agencies, 1.7 per cent, and shipments for commercial export, 2.7 per cent.

PROCESSED OILS TAXES

Taxes collected on coconut and other processed vegetable oils during April, 1951, totaled \$2,041,259.94, compared with \$1,316,937.25 collected in 1950.

VEGETABLE OILS

Tuesday, May 29, 1951

Crude cottonseed oil, carloads f.o.b. mills	20 1/4 n
Valley	20 1/4 n
Southeast	20 1/4 n
Texas	20 1/4 n
Corn oil in tanks, f.o.b. mills	20 1/4 n
Soybean oil, Decatur	18
Peanut oil, f.o.b. Southern Mills	19 1/4 n
Coconut oil, Pacific Coast	14 1/4 n
Cottonseed foots	4 n
Midwest and West Coast	4 n
East	4 n

n—nominal.

OLEOMARGARINE

Tuesday, May 29, 1951

White domestic vegetable	33
White animal fat	33
Milk churned pastry	31 @ 32
Water churned pastry	30 @ 31

U.S. FATS AND OILS IMPORTS

During the first quarter of 1951, U. S. imports of fats and oils rose sharply to 391,000,000 lbs. compared with 273,000,000 lbs. for the January-March period in 1950. On an oil equivalent basis, imports of fats and oils were 43 per cent above the same period a year earlier. Total imports, reported by the Office of Foreign Agricultural Relations for the first quarter are shown in the following table:

	Jan.-Mar. 1951	Jan.-Mar. 1950
Babassu kernels, lbs.	5,548,000	22,025,000
Babassu oil, lbs.	11,335,000	1,076,000
Castor beans, lbs.	39,898,000	67,838,000
Castor oil, lbs.	24,067,000	9,909,000
Linseed oil, lbs.	1,000	1,000
Copra, short tons	152,280	90,980
Coconut oil, lbs.	41,942,000	20,728,000
Oliva oil, lbs.	3,423,000	156,000
Olive oil:		
Edible, lbs.	22,649,000	190,000
Inedible, lbs.	2,129,000
Palm oil, lbs.	17,054,000	2,739,000
Sesame seed, lbs.	6,305,000	2,740,000
Tan seed oil, lbs.	3,198,000
Tucum kernels, lbs.	18,017,000	11,941,000
Tung oil, lbs.	19,000	190,000
Sesame oil, edible, lbs.
Rapeseed oil, denatured, lbs.	4,213,000	1,038,000
Herring oil, lbs.	5,202,000	5,791,000
All others	17,616,000	94,575,000
Total all oil, lbs.	391,010,000	272,500,000

EASTERN BY-PRODUCTS MARKET

New York, May 31, 1951

Dried blood was quoted Thursday at \$7.50@8 per unit of ammonia. Low test wet rendered tankage moved at \$8 nominal per unit of ammonia, and high test tankage sold at \$9. Dry rendered tankage sold at \$1.70 per protein unit.

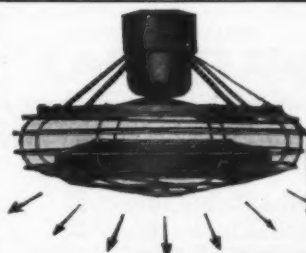
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HIDES AND SKINS

Allocations based on 75 per cent last June wettings—Large number of bookings reported—Light hides continue scarce, heavy hides show improvement—Light calfskins remain overly plentiful and very weak

CHICAGO

PACKER HIDES: The June hide allocations which were effective Monday were based on 75 per cent of tanners wettings a year ago. In figures, this approximated about 1,500,000 hides, but turned out to be somewhat of a disappointment to tanners, who had anticipated a larger increase. Last month the basis was only 70 per cent, but because of a carry-over in heavy hides by packers and because the allocation period covered almost five weeks instead of four, tanners had been hopeful that the percentage increase would be more than it eventually was.

The second disappointment experienced by the tanners was the rather large number of bookings by two of the largest packers. These bookings were mostly in light hides, thus adding further strain to the tight supply situation in these hides.

Although the allocations were effective

on Monday of this week, packers did not commence trading until Tuesday, with one packer initiating the action by offering hides carried over from last period. These were quickly absorbed and, with the market showing steadiness in all classifications, two more packers entered the picture. By the close of the day, most all offerings had been sold, with the last of the big four scheduled to do his trading Thursday.

The overall market picture was mostly unchanged from recent weeks, although there was improved movement in the heavier averages. With regard to leather, the picture was a little confused. Most were of the opinion that it is on the improved side. However, one big tanner of upper leather reportedly was going to cover only about one-half his allocations because of poor business.

SMALL PACKER-COUNTRY-WEST COAST: Between early bookings, tentatively made before the allocation period, and a reluctance to buy until packer hides had been completely distributed, there was not a great deal of action reported in any of these markets at any time during the week.

As indicated above, small packers had extensive bookings prior to the allocation period and these covered all the more desirable selections. The balance of their holdings were mostly odds and ends and heavy averages. Tanners were not anxious to book these until packers had completed their trading and, from appearances, it will be some time next week before these will be moved.

The general market condition in these outside markets is about the same as it has been, with heavy hides still a little on the draggy side but with all lighter averages very scarce. With regard to the heavy hides, many are of the opinion that there has been some improvement in the demand. With the seasonal movement toward the lighter averages, the problem of heavy hides will become even less pressing.

CALFSKINS AND KIPSKINS: Notwithstanding some expressions made during the last allocation period that light calfskins would be stronger this period, they continue on the weak side. In fact, they are more difficult to move now than they were in May.

Weakness in light skins has been so pronounced that it has had an adverse effect on heavy skins in country and small packer markets, with some points reporting sales of these at prices 5@10c below ceilings. Packers have not done any trading in skins to date, but observers feel that the market on lights will be between 75c and 77½c while both kips and heavy calfskins will move at the full ceilings.

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CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week
	Week ended May 31, 1951	Previous Week	
Nat. str. ...	33 @36½	33 @36½	22 @25½
Hvy. Texas str.	30*	30*	19½
Hvy. butt. brand'd str.	30*	30*	19½
Hvy. Col. str.	29½*	29½*	19
Ex. light Tex. str.	37*	37*	27
Brand'd cows.	33*	33*	23½
Hy. nat. cows.	34*	34*	24 @24½
Lt. nat. cows.	36 @37*	36 @37*	25 @26½
Nat. bulls ...	24*	24*	15½ @15
Brand'd bulls.	23*	23*	14½ @15
Calfskins, Nor. 15/under ..	80*	80*	62½ @66
Kips, Nor. nat. 15/25..	60*	60*	50
Kips, Nor. branded ...	57½*	57½*	47½

SMALL PACKER HIDES

STEERS AND COWS:	
70 lbs. and over...24½*	25½*
35-70 lbs.	37½*
Bulls 55/over ...	28*

†Heavy averages 70/under selling below ceiling.
Subtract ¼c from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, flat for No. 1's and No. 2's.

SMALL PACKER SKINS

Calfskins under 15 lbs. 72½*	72*
Kips, 15/30	51*
Stunks, regular	3.25*
Stunks, hairless	90*

†Calfskin under 15 selling below ceilings.

SHEEPSKINS, ETC.

Pr. shearings.	
No. 1... 6.00n	6.00n
Dry Pelts. 52@ 55n	52@ 55n
Horsehides, untrmd...	16.00n 15.00@16.00n 11.50@12.00

n—nominal. *Ceiling price under Regulation 2. Revision 1.

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opinion that there was an increase in buyers' resistance during the week, but a close survey of the situation seemed to indicate that with supplies a bit more plentiful, the problem of allocating product was supplanted by the necessity of selling on occasions.

There was some trading during the week, most product being moved steady basis, but there were instances where a sale or two was made at slight discounts. No. 1's sold in most cases at \$6, but there was one reported sale at \$5.75. No. 2's sold \$3.50@4 as compared to \$3.50@4.50 previously. To date No. 3's are bringing individual ceilings. Clips are exceedingly scarce and fully steady. Native "genuines" sold \$7@7.25 each and had somewhat of an easy undertone.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 26, 1951, were 3,521,000 lbs.; previous week, 4,413,000 lbs.; same week 1950, 5,069,000 lbs.; 1951 to date 117,353,000 lbs.; corresponding period, 1950, 126,504,000 lbs.

Shipments for the week ended May 26, totaled 3,323,000 lbs.; previous week, 3,605,000 lbs.; corresponding week 1950, 4,683,000 lbs.; 1951 to date, 96,675,000 lbs.; corresponding period 1950, 97,151,000 lbs.

See the classified for used equipment buys.

WEEK'S CLOSING MARKETS

CHICAGO PROVISION STOCKS

Provisions stocks at Chicago on May 31 with comparisons were reported as follows:

	May 31, '51, lbs.	Apr. 30, '51, lbs.	May 31, '50, lbs.
All barreled			
pork (brls.).....	1,267	1,267	3,064
P.S. lard (a).....	17,209,060	23,666,690	60,610,215
P.S. lard (b).....	2,471,000	2,471,000	2,253,000
Dry rendered lard			
(a).....	1,021,000	1,416,000	5,372,465
Dry rendered lard			
(b).....	804,000	804,000	
Other lard.....	5,240,276	5,129,482	4,689,092
TOTAL LARD.....	26,746,055	39,487,212	72,904,772
D.S. cl. bellies			
(contract).....	93,000	63,545	76,402
D.S. cl. bellies			
(other).....	7,102,881	6,894,866	4,684,257
TOTAL D.S. CL.			
BELLIES.....	7,195,881	6,958,411	4,760,657
D.S. fat backs.....	1,268,286	949,055	1,466,074
S.P. regular hams.....	90,215	618,051	660,596
S.P. skinned hams.....	19,578,006	25,097,200	14,329,311
S.P. bellies.....	22,772,426	23,201,007	21,026,621
S.P. picnic, S.P.			
Boston shoulders.....	6,654,079	7,446,618	6,397,307
Other meats.....	9,923,552	11,217,693	7,784,454
TOTAL ALL MEATS.....	67,491,445	75,486,038	56,454,020

(a) Made since October 1, 1950. (b) Made prior to October 1, 1950.

The above figures cover all meat in storage in Chicago, including holdings owned by the government.

LIVESTOCK CAR LOADINGS

A total of 8,239 cars were loaded with livestock during the week ended May 19, 1951. This was an increase of 164 cars over the same week in 1950 and a decrease of 601 cars from 1949.

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$21.85; the average, \$20.75. Provision prices were quoted as follows: Under 12 pork loins, 47@47½; 10/14 green skinned hams, 50½; Boston butts, 44@45; 16/down pork shoulders, 38@38½; 3/down spareribs, 32; 8/12 fat backs, 13½@14; regular pork trimmings, 25@26; 18/20 DS bellies, 23½@24 nominal; 4/6 green picnics, 37; 8/up green picnics, 35@35½.

P.S. loose lard was quoted at 17.62½ nominal and P.S. lard in tierces at 16.37½ asked.

Cottonseed Oil

Closing futures quotations at New York were: July 22.00; Sept. 19.31-35; Oct. 17.83-82; Dec. 17.54-56; Jan. 17.40 bid, 17.50 asked; Mar. 17.40, and May 17.10 bid, 17.30 asked. Sales totaled 557 lots.

CHICAGO PROV. SHIPMENTS

Provisions shipments by rail from Chicago, week ending May 26 were reported as follows:

	Week May 26	Previous Week	Cor. Week 1950
Cured meats, pounds.....	18,506,000	17,964,000	19,962,000
Fresh meats, pounds.....	20,033,000	22,164,000	24,928,000
Lard, pounds.....	6,981,000	5,964,000	2,023,000



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LIVESTOCK MARKETS

Weekly Review

1950 Meat Production

(Continued from page 21)

Hog slaughter was up 6 per cent from 1949. The 5 per cent decrease in farm slaughter was offset by an increase of 7 per cent in slaughter under federal inspection and an increase of 8 per cent in other wholesale and retail slaughter.

Sheep and lamb slaughter was 4 per cent below 1949, with federally inspected slaughter down 3 per cent, other wholesale and retail slaughter off 10 per cent and farm slaughter off 11 per cent.

The weights of cattle slaughtered in 1950 were heavier than in 1949, while calves were slaughtered at the same weight. The average live weight of cattle slaughtered was 14 lbs. above 1949, while calves averaged 210 lbs. for both years.

The average live weight of hogs slaughtered in 1950 was 240 lbs., which was 3 lbs. lighter than in 1949. The lard yield per live cwt. of hog was 13.9 lbs., compared with 14.0 lbs. in 1949.

Sheep and lambs slaughtered in 1950 averaged 95 lbs., which was an increase of 2 lbs. over the previous year.

Western Germany Hog Numbers Above Prewar

Total hog numbers in Western Germany rose to 11,200,000 head, according to a March 1951 census. This is about 32 per cent greater than a year earlier, according to the Office of Foreign Agricultural Relations. For the first time since the war, the hog population surpassed the seasonal prewar average, which was 10,765,000 head.

Bred sows have increased again as compared with the December 1950 census, indicating further gains in the hog population. Strong consumer demand for pork products, coupled with a large potato crop in 1950, materially assisted in supporting hog numbers.

New Regulations Set For Netherlands Meat Exports

New meat export regulations have been set up by the Netherlands Control Board for Livestock and Meat, according to the Office of Foreign Agricultural Relations as follows: 1) no licenses will be issued for exports of dressed beef or pork except for shipment to the United States Army in western Europe; 2) no export rights can be derived from meat, slaughter cattle and slaughter hogs imported under licenses granted after April 11, 1951; 3) a levy of 2.2 lbs. is imposed on all exports of slightly processed meat such as beef fillets, rump steaks and pork chops; 4) a fee of 2.2 lbs. must be paid the Control Board on all veal exports.

The government's reasons for establishing the new regulations are the shortage of tin plate for meat canning in the Netherlands and the desire to increase local market prices for beef as a measure to lower consumption. Trade circles believe that the Dutch bacon contract with the United Kingdom has been an important factor. If the Dutch exporters were to continue shipments of pork to Germany or to any other country paying a relatively high price, the government probably would be forced to subsidize heavily bacon exports to England, according to well-informed sources.

More Poultry Expected

Canadian poultry numbers are expected to increase considerably in 1951 over the 65,400,000 on June 1, 1950 and 37,300,000 on December 1, according to the Office of Foreign Agricultural Relations. The 1951 spring chick hatch is well above last year's rate so far, and the fall and winter hatch, which is chiefly for broiler production, was 75 per cent greater during September-December 1950 than the corresponding months in the previous year.

SALABLE AND DRIVEN-IN RECEIPTS AT 65 MARKETS

The USDA reports the total salable and driven-in receipts at 65 public markets in April, 1951:

	TOTAL SALABLE RECEIPTS*	
	April 1951	April 1950
Cattle	1,024,985	1,027,364
Calves	238,320	280,648
Hogs	2,135,506	1,886,554
Sheep	292,380	545,068

	TOTAL DRIVEN-IN RECEIPTS	
	April 1951	April 1950
Cattle	937,448	937,631
Calves	255,922	281,294
Hogs	2,462,896	2,103,567
Sheep	285,883	402,434

*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 65 public markets constituted the following percentages of total April receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 76.9; calves, 83.7; hogs, 80.5, and sheep, 35.4. These percentages compared with 76.1, 80.6, 80.1 and 39.7 per cent in April, 1950.

Austrian Hog Numbers Rise

A seasonal post-war high of 2,100,000 head of hogs was set in Austria during the March 1951 census, according to the Office of Foreign Agricultural Relations. The latest census places the total hog population well ahead of the 1,756,000 head reported a year earlier. However, bred sow numbers decreased about 10 per cent below a year earlier, dropping to 136,000 head. This indicates a general tapering off of numbers for the second half of 1951 and early 1952.

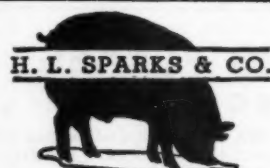
Because of the rapid rate at which hog numbers have been increased and particularly because of the heavy feeding of bread grains, curtailment of breeding programs by the government is likely. Any further development of pig holdings would necessarily rely upon imports of feedstuffs.

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JONESBORO, ARK.
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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, May 28, were reported by the Production and Marketing Administration as follows:

HOGS: (Quotations based on hard hogs)
St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS & GILTS:

Good & Choice:

120-140 lbs. ...	\$18.25-19.75	\$15.00-18.50	\$.....	\$.....	\$.....
140-160 lbs. ...	19.75-21.00	18.00-20.75	19.50-20.50	18.75-19.75
160-180 lbs. ...	21.00-21.90	20.25-21.60	20.00-21.25	19.50-21.25
180-200 lbs. ...	21.75-22.00	21.40-21.85	20.50-21.40	21.25-21.60	21.50-21.60
200-220 lbs. ...	21.75-22.00	21.75-21.85	21.00-21.50	21.25-21.60	21.50-21.60
220-240 lbs. ...	21.50-22.00	21.65-21.85	21.00-21.50	21.25-21.60	21.50-21.60
240-270 lbs. ...	21.35-21.85	21.40-21.75	20.25-21.25	20.75-21.50	20.75-21.50
270-300 lbs. ...	21.10-21.50	21.00-21.50	20.00-20.65	20.00-21.00	20.25-21.25
300-330 lbs. ...	20.25-21.25	20.25-21.00	19.75-20.25	19.00-20.25	20.00-20.25
330-360 lbs. ...	19.50-20.50	19.75-20.50	19.50-20.00	19.00-20.25	18.50-20.00

Medium:

160-220 lbs. ...	19.75-21.50	19.50-21.50	20.00-21.00	18.25-21.25
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SOWS:

Good & Choice:

270-300 lbs. ...	19.00-19.25	20.00-20.25	18.25-18.75	19.00-19.50	17.50-19.50
300-330 lbs. ...	19.00-19.25	19.75-20.25	18.25-18.75	19.00-19.50	17.50-19.50
330-360 lbs. ...	18.75-19.25	19.50-20.00	18.00-18.50	18.25-19.25	17.50-19.50
360-400 lbs. ...	17.75-19.00	19.00-19.75	17.75-18.25	18.25-19.25	17.50-19.50

Good:

400-450 lbs. ...	17.50-18.50	18.50-19.25	17.50-18.00	17.50-18.50	17.25 only
450-550 lbs. ...	17.00-18.00	18.00-18.75	17.00-17.75	17.00-17.75	17.25 only

Medium:

250-500 lbs. ...	16.50-18.50	17.00-19.00	16.75-18.25	16.50-19.25
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SLAUGHTER CATTLE AND CALVES:

STEERS:

Prime:

700-900 lbs. ...	36.75-38.00	37.00-38.75	37.00-38.50	36.50-37.75	36.00-37.50
900-1100 lbs. ...	37.25-38.50	37.75-39.50	37.50-39.00	36.75-38.25	36.50-38.00
1100-1300 lbs. ...	37.50-38.50	38.00-39.75	38.00-39.00	37.25-38.50	37.00-38.50
1300-1500 lbs. ...	37.50-39.00	38.25-39.75	38.25-39.00	37.25-38.50	37.00-38.50

Choice:

700-900 lbs. ...	35.00-36.75	34.75-37.75	34.75-37.25	34.25-36.75	34.50-36.50
900-1100 lbs. ...	35.50-37.25	35.25-38.00	35.00-38.00	34.25-37.25	35.00-37.00
1100-1300 lbs. ...	36.25-37.50	35.50-38.25	35.25-38.00	34.50-37.25	35.50-37.00
1300-1500 lbs. ...	36.50-37.50	35.50-38.25	35.50-38.25	34.50-37.25	36.00-37.00

Good:

700-900 lbs. ...	33.00-35.50	32.25-35.25	32.00-34.75	31.00-34.25	31.50-35.00
900-1100 lbs. ...	33.50-35.50	32.50-35.50	32.25-35.00	31.00-34.50	32.00-35.50
1100-1300 lbs. ...	34.00-36.50	32.75-35.50	32.75-35.25	31.50-34.50	32.00-35.50

Commercial:

all wts.	28.50-34.00	29.25-32.75	29.00-32.75	27.50-31.50	28.00-32.00
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Utility, all wts.:

all wts.	26.50-28.50	27.25-29.25	27.00-29.00	26.50-27.50	25.00-28.00
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HEIFERS:

Prime:

600-800 lbs. ...	36.50-38.00	36.75-38.25	36.25-37.50	36.00-37.25	35.00-36.00
800-1000 lbs. ...	37.00-38.00	37.25-38.75	36.50-38.00	36.00-37.25	35.00-36.50

Choice:

600-800 lbs. ...	35.00-36.50	34.50-37.25	34.25-36.50	33.75-36.00	33.00-35.00
800-1000 lbs. ...	35.25-37.00	35.00-37.25	34.50-36.50	33.75-36.00	33.00-35.50

Good:

500-700 lbs. ...	33.00-35.00	32.00-35.00	31.50-34.50	31.00-33.75	31.00-33.00
700-900 lbs. ...	33.00-35.25	32.25-35.00	31.50-34.50	31.00-33.75	31.50-33.50

Commercial:

all wts.	28.00-33.00	29.00-32.25	28.50-31.50	27.50-31.00	27.50-31.50
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Utility, all wts.:

all wts.	26.00-28.00	26.50-29.00	26.50-27.50	26.00-27.50	24.00-27.00
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COWS (All Weights):

Commercial	27.50-29.50	28.50-31.00	27.00-29.50	27.00-29.50	28.00-30.00
Utility	25.00-27.50	24.50-28.75	24.50-27.00	22.50-27.00	23.50-27.50
Can. & cut.	18.00-25.00	20.00-24.75	19.00-24.50	18.00-22.50	20.00-23.50

BULLS (Yrds. Excl) All Weights:

Good	31.00-31.75	27.50-31.00	29.00-30.00
Commercial	29.00-31.00	31.00-32.50	30.00-31.00	30.00-31.00	29.00-30.00
Utility	26.50-29.00	29.00-31.00	27.50-30.00	26.00-30.00	27.50-29.00
Cutter	24.00-26.50	26.00-28.00	24.00-27.50	23.00-26.00	22.50-27.00

VEALERS (All Weights):

Choice & prime ..	38.00-41.00	37.00-38.00	36.00-38.00	33.00-39.00	34.00-39.00
Com'l & good ..	29.00-38.00	32.00-37.00	31.00-36.00	27.00-33.00	28.00-34.00

CALVES (500 Lbs. Down):

Choice & prime ..	31.00-34.00	33.00-38.00	34.00-37.00	30.00-36.00	32.00-36.00
Com'l & good ..	30.00-34.00	29.00-34.00	30.00-34.00	26.00-30.00	28.00-32.00

SHEEP AND LAMBS:

SPRING LAMBS:

Choice & prime ..	35.00-36.00	36.50-37.50	35.50-36.50	36.00-37.00	35.00-35.50
Good & choice ..	33.00-33.00	35.50-36.50	33.50-35.50	35.00-36.00	32.50-34.50

LAMBS (Shorn) 105 Lbs. Down:

Choice & prime ..	32.50-34.00	33.00-34.00	31.00-33.00	32.75-34.50	33.50-34.00
Good & choice ..	30.50-33.00	32.00-33.00	30.00-31.00	30.50-33.25	31.00-33.00

EWES (Shorn):

Good & choice ..	15.00-16.50	16.50-19.00	17.00-20.25	16.00-18.00	18.00-20.50
Call & utility ..	12.00-14.50	15.00-17.50	9.00-16.50	12.00-16.00	13.00-18.00

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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U.S. GOVT. INSPECTION

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 15 centers for the week ending May 26:

	CATTLE		
	Week ended	Prev. Week	Cor. 1950
Chicago	17,106	20,862	19,074
Kansas City	9,742	13,369	11,748
Omah	10,886	21,123	19,542
E. St. Louis	7,370	8,425	8,877
St. Joseph	6,884	7,045	7,543
Sioux City	9,576	10,420	10,297
Wichita	2,087	2,158	2,091
New York & Jersey City	6,789	6,409	5,300
Okl. City	1,939	2,533	3,747
Cincinnati	2,030	3,212	3,626
Denver	5,544	5,081	7,301
St. Paul	11,706	13,949	15,140
Milwaukee	3,041	3,939	4,292
Total	106,742	121,855	116,066

HOGS			
Chicago	38,891	38,989	34,769
Kansas City	14,100	14,420	12,305
Omah	29,466	33,601	35,254
E. St. Louis	35,416	30,991	32,116
St. Joseph	24,814	27,878	25,175
Sioux City	19,383	21,656	19,639
Wichita	9,226	6,578	7,294
New York & Jersey City	45,240	45,061	39,521
Okl. City	11,825	12,101	3,747
Cincinnati	14,034	15,955	13,927
Denver	11,748	11,721	10,148
St. Paul	24,149	23,808	23,808
Milwaukee	5,820	7,860	5,270
Total	282,327	290,660	261,073

SHEEP			
Chicago	2,736	2,217	4,996
Kansas City	6,947	8,207	12,479
Omah	4,362	3,823	7,072
E. St. Louis	1,239	1,264	4,046
St. Joseph	6,393	5,087	6,442
Sioux City	2,086	2,069	3,850
Wichita	2,814	2,016	2,935
New York & Jersey City	30,072	29,779	28,633
Okl. City	2,575	3,266	3,335
Cincinnati	189	275	503
Denver	3,805	2,544	8,846
St. Paul	785	628	2,254
Milwaukee	156	294	481
Total	63,968	61,531	88,812

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyard sales for local slaughter.
§Stockyard receipts for local slaughter, including directs.

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, May 31, were reported as shown in the table below:

CATTLE:	
Steers, gd. & ch.	\$35.00@36.25
Heifers, ut. & com'l.	30.00@31.50
Cows, ut. & com'l.	24.00@28.00
Cows, can. & cut.	20.00@23.50
Bulls, ut. & com'l.	27.00@31.00
VEALERS:	
Commercial to ch.	\$32.00@30.00
HOGS:	
Gd. & ch., 210-245	\$22.50@23.50
Sows, gd. & ch.	17.00@18.00
SPRING LAMBS:	
Gd. & ch.	\$35.00 only

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, May 31, were as follows:

CATTLE:	
Steers, prime	\$37.50 only
Steers, gd. & ch.	34.25@36.75
Heifers, ut. & com'l.	30.00@31.50
Cows, ut. & com'l.	24.00@28.00
Cows, commercial	23.00@30.00
Cows, utility	26.00@28.00
Cows, can. & cut.	20.00@23.00
Bulls, commercial	25.00@32.00
Bulls, utility	25.00@28.00
CALVES:	
Vealers, choice and prime	\$38.00@40.00
Commercial & good	30.00@35.00
HOGS:	
Gd. & ch., 170-230	\$22.75@23.00
Sows, 400/400	19.00@19.25
SPRING LAMBS:	
Ch. & prime	\$32.00@36.00
Gd. & ch.	31.00@32.00

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS			
Cattle Calves Hogs Sheep			
May 23	10,459	344	17,962
May 24	3,206	355	12,904
May 25	734	124	5,281
May 26	49	11	3,539
May 28	11,887	453	13,496
May 29	9,700	300	17,090
May 31	6,000	400	11,500

*Week so far
Wk. ago 24,382 1,353 41,906 8,570
1950 27,741 1,201 54,130 3,906
1950 25,337 1,704 40,150 4,721
1949 28,084 2,904 33,610 8,836
*Including 535 cattle, 7,025 hogs and 1,041 sheep direct to packers.

SHIPMENTS			
Cattle Calves Hogs Sheep			
May 23	3,106	93	659
May 24	1,213	58	2,542
May 25	797	32	832
May 26	71	2	193
May 28	3,387	85	885
May 29	2,300	100	2,000
May 31	3,100	100	700

*Week so far
Wk. ago 8,787 200 3,585 355
1950 8,231 92 6,251 489
1949 8,925 98 5,356 728

MAY RECEIPTS			
Cattle Calves Hogs Sheep			
1951	137,117	147,103	9,687
1950	296,162	231,611	47,183
1949	25,920	47,183	

MAY SHIPMENTS			
Cattle Calves Hogs Sheep			
1951	105,974	45,279	24,813
1950	29,361	24,813	13,825
1949	7,694	13,825	

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, May 31:

Week ended	
May 24	May 24
Packers' purch.	29,278
Shippers' purch.	4,748
Total	34,026

CANADIAN KILL

Inspected slaughter in Canada, week ended May 19:

CATTLE			
Wk. Ended Same Wk. Last Yr.			
Western Canada	11,592	7,695	
Eastern Canada	12,440	13,746	
Total	24,041	21,441	

HOGS			
Western Canada	32,076	31,646	
Eastern Canada	58,780	59,434	
Total	91,756	91,080	

SHEEP			
Western Canada	807	440	
Eastern Canada	934	1,354	
Total	1,741	1,794	

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market, for week ended May 25:

Cattle Calves Hogs Sheep			
Salable	196	581	785
Total (incl. directs)	3,328	3,132	23,073
Previous week:			
Salable	228	873	768
Total (incl. directs)	3,512	2,224	21,373

*Including hogs at 31st street.

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending May 24:

Cattle Calves Hogs Sheep			
Los Angeles	5,000	825	1,800
N. Portland	950	278	1,000
S. Francisco	500	150	1,700

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 26, 1951, as reported to The National Provisioner:

CHICAGO			
Armour	5,747	hogs: Swift	653
hogs: Wilson	3,766	hogs: Agar	7,646
hogs: Shippers	7,276	hogs: Others	21,079
Total	17,196	cattle: 1,148	calves: 46,167
		hogs: 2,786	sheep:

KANSAS CITY			
Cattle Calves Hogs Sheep			
Armour	2,517	146	1,944
Cudahy	1,026	167	1,618
Swift	1,790	243	1,900
Wilson	896	1	838
Others	3,156	1	2,117
Total	9,183	557	14,190

OMAHA			
Cattle Calves Hogs Sheep			
Armour	6,345	7,782	601
Cudahy	4,935	6,412	499
Swift	4,337	4,848	745
Wilson	3,098	4,860	210
Cornhusker	454		
Eagle	61		
Gr. Omaha	103		
Hoffman	82		
Rothchild	357		
Roth	1,140		
Kingman	907		
Merchants	16		
Midwest	32		
Omaha	340		
Union	161		
Others	12,048		
Total	21,408	36,054	2,055

E. ST. LOUIS			
Cattle Calves Hogs Sheep			
Armour	1,202	1,116	7,673
Swift	2,050	2,450	7,537
Hunter	522	8,690	
Heil	202	2,701	
Krey	430	4,310	
Laclede	1,542		
Selloff	954		
Total	3,804	3,566	33,416

ST. JOSEPH			
Cattle Calves Hogs Sheep			
Swift	1,995	147	8,975
Armour	2,542	170	9,451
Others	3,531	83	9,602
Total	8,068	400	27,908
Does not include	5,290	hogs and	2,465
		sheep bought direct.	

SIOUX CITY			
Cattle Calves Hogs Sheep			
Armour	3,678	2	5,875
Cudahy	3,051	8	4,254
Swift	3,068	3	3,034
Others	152	2	2
Shippers	8,188	10	10,457
Total	18,167	12	25,635

WICHITA			
Cattle Calves Hogs Sheep			
Cudahy	885	80	5,038
Guggenheim	80		2,814
Dunn			
Osterlag	33		
Dold	97		745
Sunflower	5		62
Pioneer			
Excel	752		
Others	764		396
Total	2,536	80	6,241

OKLAHOMA CITY			
Cattle Calves Hogs Sheep			
Armour	452	24	1,092
Wilson	195	85	1,880
Others	24	1	1,048
Total	671	109	4,620
Does not include	1,113	cattle, 46	calves, 7,205
		hogs and 882	sheep bought direct.

DENVER			
Cattle Calves Hogs Sheep			
Armour	1,936	1	3,242
Swift	1,066		1,678
Cudahy	750	11	1,957
Wilson	1,050		
Others	3,383	120	4,216
Total	8,185	132	11,093

LOS ANGELES

Cattle Calves Hogs Sheep			
Armour	296	219	
Cudahy	313	182	
Swift	431	16	419
Wilson	122		
Acme	315	23	
Atlas	352		
Clougherty	300	28	
Coast	214	136	
Harman	138		
Loer		252	
Union		262	
United	98	394	290
Others	2,536	373	1,787
Total	4,985	773	1,787

CINCINNATI

Cattle Calves Hogs Sheep			
Gall's			11
Kahn's			820
Lohrey			2
Mayer			2
Schnitzer	81	48	
Northside			17
Others	1,535	1,259	17,175
Total	1,596	1,307	17,995
Does not include	565	cattle bought direct.	

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour ..	535	283	2,359	4,52
Swift	446	348	728	9,77
Blue Bonnet	219	5	487	..
C'ity	166	2
Rosenthal.	208	13	..	92
Total ..	1,574	651	3,572	14,51

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending May 26, 1951	2,561	Week ending May 26, 1951	14,108
Week previous	9,872	Week previous	9,137
Same week year ago	12,916	Same week year ago	13,064
COW:		PORK CURED AND SMOKED:	
Week ending May 26, 1951	1,232	Week ending May 26, 1951	602,807
Week previous	1,209	Week previous	739,535
Same week year ago	1,511	Same week year ago	766,397
BULL:		LARD AND PORK FATS†:	
Week ending May 26, 1951	772	Week ending May 26, 1951	49,077
Week previous	626	Week previous	33,906
Same week year ago	769	Same week year ago	79,693
VEAL:		LOCAL SLAUGHTER	
Week ending May 26, 1951	12,215	CATTLE:	
Week previous	12,154	Week ending May 26, 1951	6,789
Same week year ago	11,915	Week previous	6,400
LAMB:		Same week year ago	5,909
Week ending May 26, 1951	12,577	CALVES:	
Week previous	11,612	Week ending May 26, 1951	8,060
Same week year ago	29,126	Week previous	8,411
MUTTON:		Same week year ago	9,369
Week ending May 26, 1951	3,619	HOGS:	
Week previous	3,063	Week ending May 26, 1951	45,146
Same week year ago	3,663	Week previous	45,146
HOG AND PIG:		Same week year ago	39,521
Week ending May 26, 1951	1,936	SHEEP:	
Week previous	7,430	Week ending May 26, 1951	30,072
Same week year ago	17,737	Week previous	29,779
PORK CUTS: Pounds		Same week year ago	27,733
Week ending May 26, 1951	1,309,975	COUNTRY DRESSED MEATS	
Week previous	2,020,987	VEAL:	
Same week year ago	2,062,348	Week ending May 26, 1951	4,318
BEEF CUTS:		Week previous	5,306
Week ending May 26, 1951	49,560	Same week year ago	4,883
Week previous	88,786	HOGS:	
Same week year ago	196,385	Week ending May 26, 1951	3
VEAL AND CALF CUTS:		Week previous	2
Week ending May 26, 1951	3,000	Same week year ago	
Week previous	11,566	LAMB AND MUTTON:	
Same week year ago	2,245	Week ending May 26, 1951	62
LAMB AND MUTTON CUTS:		Week previous	50
Week ending May 26, 1951	3,167	Same week year ago	45
Week previous	6,072		
Same week year ago	6,645		

†Incomplete.

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended May 26 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City....	6,780	8,060	45,240	30,072
Baltimore, Philadelphia	3,977	987	19,617	792
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis.	6,893	2,147	61,898	2,298
Chicago Area	5,595	4,645	80,322	4,693
St. Paul-Wisc. Group ¹	20,168	19,609	79,983	2,514
St. Louis Area ²	8,575	8,452	72,270	2,879
St. Paul City	9,954	15	22,635	2,528
Omaha	22,203	292	48,035	7,772
Kansas City	9,257	1,806	33,462	6,716
Iowa and So. Minn. ³	17,116	3,058	188,895	10,375
SOUTHEAST⁴	3,192	2,310	17,223	
SOUTH CENTRAL WEST⁵	14,052	1,884	63,281	23,939
ROCKY MOUNTAIN⁶	9,268	255	14,057	6,440
PACIFIC⁷	16,661	1,117	26,266	24,228
Grand Total	167,710	54,584	773,184	125,241
Total week ago	180,158	56,377	796,810	119,839
Total same week last year	173,606	70,316	694,121	186,253

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during April, 1951—Cattle, 76.9; calves, 61.6; hogs, 74.4; sheep and lambs, 84.4.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended May 25:

	Cattle	Calves	Hogs
Week ending May 25	1,251	498	7,162
Week previous	1,085	590	8,172
Corresponding week last year	1,773	1,106	6,501

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended May 19 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. Bt Dressed	LAMBS Gd. Handyweights
Toronto	\$32.90	\$37.85	\$33.10	\$44.00
Montreal	34.65	34.61	33.61	38.00
Winnipeg	31.93	35.50	31.60	33.86
Calgary	32.51	35.10	33.75	...
Edmonton	31.50	35.50	33.80	34.25
Lethbridge	31.00	...	33.80	...
Pr. Albert	31.90	34.25	31.10	...
Moose Jaw	30.50	35.00	31.10	...
Saskatoon	31.65	36.00	31.10	...
Regina	30.50	35.00	30.85	...
Vancouver	36.25	35.10	...

*Dominion government premiums not included.

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Now available to Wholesalers, Hotel Supply Houses and Suppliers of Institutions

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SMITHFIELD, VA.

BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly.

Sausage & Smokehouse Equipment

3578—STUFFER: Buffalo, 2000 cap., like new cond.	\$ 795.00
3254—STUFFER: (2) 4000 cap., Anco. late style	700.00
3782—STUFFER: 550 cap., hand operated, excellent cond.	150.00
3558—MIXER: Buffalo #4A, 10 HP.	800.00
3416—MIXER: Buffalo #3, motor driven, less motor	750.00
2995—MIXER: Mechanical, 7000, 5 HP.	650.00
3795—MIXER: Buffalo, 2000, pulley driven	150.00
3796—GRINDER: Boss #161, pulley driven	250.00
3528—SILENT CUTTER: Boss #100, 1 yr. old, less drive motor	4400.00
3602—SILENT CUTTER: Buffalo #20-B, equipped with Boss unloader, less drive motor	2350.00
3770—SILENT CUTTER: Buffalo #43-B, complete with 25 HP. motor	900.00
8794—SILENT CUTTER: Buffalo #38-B, 1750 cap., pulley driven	275.00
3749—SILENT CUTTER: Buffalo #27, with 3 HP. motor	275.00
3761—TOWNSEND SKINNER: #27A, 1 HP. motor, approx. 1 yr. old	725.00
3753—SMOKEHOUSE: Koch, electric, 40 1/2" lg. x 57" wide, 875" high, (New—Never Used—Carries Manufacturer's Guarantee)	425.00
3570—SMOKEHOUSE: Griffith, gas fired, portable, like new	365.00
3320—BAKE OVEN: Crandall Pettee Revolving, 108" long	375.00
3723—BAKE OVEN: Globe Revolving, 100" pan cap., excellent cond.	650.00
3760—BACON & HAM TREES: (50) (NEW)	12.00
3494—SMOKESTICKS: (1800) stainless steel, 48" length, like new, special70

Lard & Rendering Equipment

3774—COOKER: Boss 5x9, silent chain drive, 15 HP., cast heads, used only few times, like new	\$3450.00
3681—COOKER: 4x9 French Oil, with 15 HP. motor	1150.00
3255—DRYER: Anco. 4 1/2 x 16, complete with motor and starter	2500.00
3785—DRYER: 4x5 with 7 1/2 HP. motor, built on 8" "I" beam frame, excellent cond.	925.00
8798—HYDRAULIC PRESS: Anco. 300 Ton, with fittings, piping, gauges, pumps, used approx. 1 week, less paint	3500.00
8790—100G. M. & Merrill CHD. with 75 HP. motor and compensator	3000.00
3776—FILTER PRESS: Anco. #221, 24" x 24", 40 plates 1 1/4" recessed, like new	1100.00
3800—LARD FILLER: Harrington #79 (Anco) stainless steel, with foot pedals, (NEW—NEVER USED)	800.00
3424—LARD KETTLE: Koch, gas fired, with burner, 75 gal. cap.	205.00

Steam Jacketed Kettles

3790—150 gal. stainless steel clad.	\$ 325.00
3781—100 gal. Lee (NEW) 90% pressure, stainless steel, outer jacket mild steel	325.00
3787—80 gal., stainless steel clad, 2 valves, with cover	225.00
3788—60 gal. Hubbert, stainless steel, with cover, draw-off valve	200.00
3779—(2) 60 gal. Green stainless steel with covers, like new	235.00
3778—40 gal. Green, stainless steel, with cover, like new	185.00
3778—(2) 40 gal. stainless steel clad, ca.	115.00

Miscellaneous

3791—DRUMS: (108) seamless, steel galv., 50 gal. cap., with covers, bolt locks	\$ 10.00
3634—BAND SAWS: (3) Do-All (NEW) in original crates, 1 1/2 HP.	485.00

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EQUIPMENT FOR SALE

This equipment is all in A-1 condition, and is F.O.B. Cleveland.

1—GAS FIRED ROTATING REEL TYPE OVEN NO. 9479: 96 meat loaf capacity	\$1500.00
65—GLOBE STAINLESS STEEL LOAF PANS NO. 9881: 96 capacity, new	3.00
(These two items must be sold together.)	
1—STANDARD GLOBE JORDAN PROCESS COOKER NO. 9720: double cabinet, 2400 lbs. frankfurters per hour	1000.00
1—GLOBE MEAT CURING PAN TRUCK NO. 7304: with 28"x20"x6" pan	100.00
25—GLOBE SHEEP TROLLEYS NO. 6331: black, new	1.10
50—GLOBE BEEF TROLLEYS NO. 6318: new	1.10
25—GLOBE PORE QUARTER BEEF TROLLEYS NO. 6312: new	1.10
A-1—CARRIER CORP. F12 COMPRESSOR UNIT COMPLETE: model 7-K3, 3 ton capacity	400.00
B-1—CARRIER CORP. EVAPORATING COILS AND BLOWER COMPLETE UNIT: model 15-T2, brine type wet coil floor type, capacity 4 tons cold diffusers blower, wall or ceiling type, complete, 1/4 ton cap.	150.00
C-4—CARRIER CORP. MODEL 15-M-6: cold diffusers blower, wall or ceiling type, complete, 1/4 ton cap.	150.00
(If these items listed as A, B, and C are sold as one item the price will be	
115 Y. 60CY. \$1200)	
3—WHEELCO MODEL 5241 THERM-TROL: comp. for smokehouse, ea.	200.00
3—CLASS 2 MOTOR 25 Sec. Per 180.	400.00
115 Y. 60CY.	ca.
THE CONSOLIDATED PACKING CO.	
3275 West 63rd St. Cleveland, Ohio	

EQUIPMENT FOR SALE

FOR SALE: A 7 to 10 HP. boiler. Single flue, Kisco automatic water control, new pop off valve. Welded seams, 95% perfect. Was in use at 90 to 100 lbs. pressure. \$275.00. Write E. F. Dutcher, P.O. Box 452, Hastings, Nebraska.

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All models. Rebuilt, guaranteed, or AS IS. Pitlock and Associates, Glen Riddle, Pennsylvania.

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Texas beef and pork plant, with complete sausage kitchen and rendering plant, built for federal inspection.

Situated in cattle country. Leading the field in serving population of 300,000 within 50 mile radius of plant.

Modern brick and tile building. Owner retiring on account of other interests.

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CEMENT BLOCK PACKING PLANT

Well equipped, everything new in last five years. Modern house, feed lot and barn on seven acres of ground, well located. Average kill per week 150 hogs, 50 cattle. Can handle considerably more. For further information write

FS-171, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

FOR SALE OR LEASE

Retail meat market in large super market, also wholesale abattoir and excellent established business. Owner retiring on account of age. \$20,000.00 cash, balance on easy terms.

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P.O. Box 775 Hendersonville, N. C.

ABATTOIR: For sale, the most modern, best equipped, established, profitable wholesale and retail abattoir in this part of Michigan. The building is in like-new condition, 19 x 20 cooler, railroad siding and located next to stock yards, making it an ideal buying point. The price of \$60,000 includes real estate and all equipment.

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FOR SALE: Completely equipped HOTEL SUPPLY business, operated by son who has been recalled to the Navy. Have slaughter quota. Able to help supply new owner.

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FOR SALE: Sausage manufacturing plant with all equipment included. Contact J. Taramasco, 6015 Scenic Drive, La Jolla, California.

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- 1—Boss 300 ton Curb Press & Pump.
- 1—Boss 150 ton Curb Press.
- 2—Albright Nell 5' x 9' Cookers.
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- 4—Vertical Steel 1750 gal. closed.
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- 1—Sperry 30" P & F Aluminum Filter Press.
- 1—Self-Adjusting Carton Gluer-Sealer.
- 1—Davenport #34 Dewaterer, motor driven.

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Approximately 30 pcs. 020-E
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In 40's of age, 18 years' experience of which five in packinghouse. Approved all courses Institute A.M.I. Expert analyst and assist superintendent all departments. Speaks Spanish. Available June 1st. Start at \$600.00. Address J. Gatlin, 58 Pilgrim St., Detroit 3, Michigan.

SUPERINTENDENT: Or assistant, to president or manager. Practical experience in all departments. Executive ability, age 35, good operator, finest references. Western or southwestern states only. W-230, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

ASSISTANT SALES manager with major packer, midwest plant, now employed, desires change. Aggressive, experienced, age 34. Will consider allied line. W-217, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: 14 years' experience with leading New York hotel supply company. Available due to liquidation. Proven record, 36, car, travel, relocate. W-218, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

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HELP WANTED

INDUSTRIAL ENGINEER

West coast packer has opening for an industrial engineer who is thoroughly qualified and familiar with installation and maintenance of job standards and incentives. State experience in detail, age, marital status, previous employers last 15 years, references and salary expected in first reply. All information supplied will be kept strictly confidential. Also enclose recent photo. W-195, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN WANTED

Established eastern manufacturer seeks experienced seasoning, spice and curing compound salesmen. Drawing account against commission or liberal salary plus commissions. Mention age, experience and background in reply. Good opportunity for right man. All replies confidential.

W-196, THE NATIONAL PROVISIONER
11 East 44th St. New York 17, N. Y.

ASSISTANT to beef killing foreman wanted. Experienced supervisor or all around butcher to assist foreman. Average 1500 cattle weekly. State age and experience. W-170, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SAUSAGE MAKER

Experienced able-bodied working foreman to develop into key position. Excellent opportunity for capable and industrious person. Good pay and working conditions. Medium sized kitchen, federally inspected plant. Write fully, including background of experience and employment for last 5 years to P.O. Box 1956, Baltimore 8, Md.

PLANT MANAGER WANTED

Capable of taking full charge, must know all operations on cattle, hogs, rendering, curing, maintenance, cost, production, sales, shrinkage, yields, etc. State experience, references and salary expected. Write or call

CASPER PACKING COMPANY
CASPER, WYOMING

CANADIAN SUPERINTENDENT

Wanted for a western Canada packing plant, located in southern Alberta. Must be qualified, progressive and capable of handling all departments. Give full particulars of background, availability and salary expected. All replies will be kept in strict confidence. Reply to Box W-219, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SALESMAN: To call on locker plants and small slaughterers in Indiana, Illinois and Michigan with a line of machinery, tools, equipment and supplies. State age, experience and starting salary expected. W-182 THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

BROKER: Wanted, experienced broker with western contact, to associate with responsible New York brokerage house. Salary plus bonus. W-220, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

ARCHITECTURAL DRAFTSMAN: Familiar with packinghouse work. Good salary and steady employment in Chicago. State experience. W-189, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

WANTED: Experienced rendering cooker operator. D-K PRODUCTS CO., Huntley, Illinois.

EQUIPMENT WANTED

WANTED: 5002 staffer, model 43B silent cutter, and an 80002 grinder. EW-20, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, New York.

COMPLETE good used inedible dry rendering equipment for small plant. Write L & T PROVISION CO., ELLHISTON, VIRGINIA.

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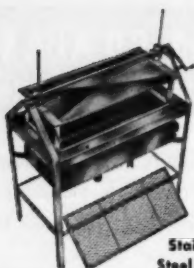
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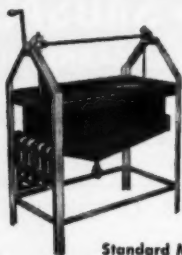
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